

MORE THAN AN ACQUISITION

An honest conversation with Darren Labbett,
our Managing Director

REVIVING A BRITISH ICON

Simpson's in the Strand begins a new chapter

THE ART OF PAIRING

A selection of exceptional
ingredients, thoughtfully paired



WOODS

SUSTAINABLE FOODSERVICE



2026
AUTUMN/WINTER

02

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INTRO

After another challenging year for Britain's hospitality sector, with rising costs, business rates and the ongoing VAT disparity continuing to put pressure on businesses, I'm encouraged by the resilience and determination I see across our industry. Christmas is a time when restaurants, pubs, hotels, and caterers really come into their own, and I'm optimistic that, together, we can make this festive season a successful one.

This will be our 44th Christmas serving the UK's hospitality industry, and I know just how important these next few months are for your business. That means they're just as important for ours. The team and I are completely focused on providing the service, quality, and reliability you need, alongside the very best seasonal produce and kitchen essentials. My family, our leadership team and so many of our colleagues have been with Woods Foodservice for years, and together we have the experience, commitment, and passion to deliver when it matters most.

This year's festive range is one of our strongest yet. Our Procurement team have sourced an exciting selection of new products alongside the trusted favourites you rely on every Christmas.

Earlier this year we welcomed John Mower & Co into the Woods Foodservice family. It's an exciting step forward for our business, strengthening our network, increasing capacity, and allowing us to welcome many new customers. Bringing two businesses together has inevitably been a significant

undertaking, and I'll be the first to admit it hasn't always been seamless. Thank you for your patience while we've completed the integration. That work is now drawing to a close, and our focus is firmly on returning to the exceptional service standards we're known for—and raising them even further.

Looking beyond Christmas, we're continuing to invest in the future. During 2027 we'll complete our new 11,000 sq ft freezer facility, open a dedicated development kitchen, expand our AI capabilities, and continue investing in sustainability following our achievement of B Corp™ certification earlier this year. These investments are all about one thing: helping us serve you even better.

Next year also marks a very special milestone as Woods Foodservice celebrates its 45th anniversary. Throughout this brochure you'll find a look back at our journey since the turn of the millennium. It's incredible to reflect on how far we've come, and none of it would have been possible without the loyalty and support of our customers. For that, you have my sincere thanks.

As we head into the busiest and most exciting time of the year, thank you once again for choosing Woods Foodservice. We truly value your partnership and the trust you place in us every day.

We look forward to supporting you throughout Christmas and beyond.

Yours sincerely,

Darren Labbett
Managing Director, Woods Foodservice



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FEATURED

SEASONAL
ELEGANCE

64

A plant-based fine dining portfolio.

This festive season, plant-based dining moves firmly into the world of high-end gastronomy.



PICK OF THE SEASON

As the seasons shift, so too does the character of the kitchen. Autumn and winter bring a wealth of rich, comforting ingredients at their absolute best - from earthy mushrooms and heritage root vegetables to game, citrus, artisan cheeses and indulgent desserts. It is a time when chefs embrace deeper flavours, slower cooking and memorable dining experiences.

This edition celebrates the very best of the season, bringing together exceptional produce, inspiring suppliers and premium ingredients to help you create menus that capture the warmth, craftsmanship and generosity of autumn and winter. Whether you're preparing for festive celebrations or refining seasonal classics, discover the products that will define your menus in the months ahead.

CHOSEN BY CHEFS

Our commitment to quality continues to be recognised across the industry. This year, we are proud to have been shortlisted for **Supplier of the Year** by the Fresh Produce Consortium, alongside being named **Fruit & Vegetable Supplier of the Year** at the Members' Choice Awards - an accolade voted for by the chefs and hospitality professionals we are privileged to serve. Recognition from both our industry and the professionals who use our produce every day is a testament to the passion, expertise and care that goes into everything we do.



SEASONALITY CALENDAR

SEPTEMBER

Fruit: Apples, Blackberries, Damsons, Figs, Grapes, Pears, Plums, Raspberries

Vegetables: Artichokes, Aubergines, Beetroot, Broccoli, Brussels Sprouts, Cabbage, Cauliflower, Celeriac, Chard, Courgettes, Fennel, French Beans, Garlic, Kale, Leeks, Mushrooms, Onions, Parsnips, Peppers, Potatoes, Pumpkins, Runner Beans, Spinach, Squash, Sweetcorn, Tomatoes, Turnips



OCTOBER

Fruit: Apples, Crab Apples, Pears, Quince

Vegetables: Beetroot, Brussels Sprouts, Butternut Squash, Cabbage, Carrots, Cauliflower, Celeriac, Chard, Chicory, Kale, Leeks, Mushrooms, Onions, Parsnips, Potatoes, Pumpkins, Purple Sprouting Broccoli, Swede, Turnips, Winter Squash



NOVEMBER

Fruit: Apples, Cranberries, Pears, Quince

Vegetables: Beetroot, Brussels Sprouts, Butternut Squash, Cabbage, Carrots, Cauliflower, Celeriac, Chicory, Jerusalem Artichokes, Kale, Leeks, Mushrooms, Onions, Parsnips, Potatoes, Purple Sprouting Broccoli, Savoy Cabbage, Swede, Turnips, Winter Squash



DECEMBER

Fruit: Apples, Cranberries, Pears, Quince

Vegetables: Beetroot, Brussels Sprouts, Butternut Squash, Cabbage, Carrots, Cauliflower, Celeriac, Chicory, Jerusalem Artichokes, Kale, Leeks, Mushrooms, Onions, Parsnips, Potatoes, Purple Sprouting Broccoli, Red Cabbage, Savoy Cabbage, Swede, Turnips, Winter Squash

OUR BRITISH GROWER NETWORK

Blackdown Growers
Chalk Valley Watercress
IOW Tomatoes
Jersey Potatoes
Molyneux Kale Company
Nurtured in Norfolk
Oakchurch Farm
Westlands
Woods Foodservice HQ
Wye Valley Farm

Warwickshire
Dorset
Isle of Wight
Jersey
Norfolk
Norfolk
Herefordshire
Worcestershire
London Borough of Hillingdon
Herefordshire



07

CELEBRATING BRITISH WINTER PRODUCE

Winter is a fantastic time to showcase the richness and versatility of British produce. As temperatures drop, our growers continue to supply an outstanding selection of seasonal ingredients that bring depth, flavour and comfort to winter menus. Such quality of produce has lent us to winning Best Fruit & Veg Supplier three times in a row in the Staff Canteen Members' Choice awards, mostly recently the 2026 edition.

Our seasonal range includes Jerusalem artichokes, heritage beetroot, celeriac, swede, Anya potatoes, cavolo nero, kale, Savoy cabbage, January King cabbage, Brussels sprouts, Brussels tops, kohlrabi, heritage apples, heritage pears and forced rhubarb.

These seasonal favourites lend themselves perfectly to winter cooking. Jerusalem artichokes and celeriac make delicious soups and purées, while heritage beetroot and kohlrabi add colour and texture to seasonal dishes. Winter greens such as kale, cavolo nero and January King cabbage are ideal for hearty mains and side dishes, while British apples, pears and rhubarb provide the perfect finish to seasonal desserts.

Alongside our seasonal produce offer, we're proud to work with trusted British growers. Nurtured in Norfolk supplies edible flowers and premium herbs including parsley, coriander, dill and chives, perfect for use in festive grazing boards.

Blackdown Growers provides a range of British-grown herbs and leaves throughout the year. These fresh herbs are the perfect way to add brightness and flavour to rich winter dishes.

OUR BRITISH GROWER NETWORK

This map highlights the locations across Great Britain where we source our fresh produce, showcasing the trusted farms and growers who help us deliver exceptional quality ingredients every day. By working closely with British producers, we are proud to support local agriculture while ensuring our customers receive fresh, seasonal and responsibly sourced produce. Our commitment to strong supplier relationships allows us to maintain the highest standards of quality, freshness and flavour across our offering.

MOLYNEUX KALE



NURTURED IN NORFOLK



SOURCING FRESHNESS FURTHER AFIELD

While our British grower network remains at the heart of our fresh produce offering, we also partner with specialist growers further afield to bring chefs unique ingredients, innovation and year-round consistency.

Koppert Cress is a leading specialist grower of innovative cresses, edible flowers and speciality ingredients. Their extensive range provides chefs with distinctive flavours, textures and visual appeal, helping to elevate seasonal dishes throughout winter and beyond.

Jade Dye, Koppert Cress, comments:

"Koppert Cress grows innovative cresses, edible flowers and specialty ingredients that help chefs create distinctive flavour combinations. Our products are harvested fresh and delivered as living ingredients, ensuring maximum freshness, shelf life and consistency.

At Koppert Cress, sustainability is embedded in everything we do. We continuously invest in sustainable greenhouse technologies, renewable energy solutions, responsible water management, and circular growing practices. Our ambition is to achieve climate-positive operations while helping build a healthier and more resilient food system for future generations."



Koppert Cress' commitment to sustainability reflects our own approach to responsible sourcing. By partnering with growers who prioritise innovation, environmental stewardship and quality, we can continue to provide customers with exceptional ingredients while supporting a more sustainable food supply chain.

From British fields to specialist growers around the world, we are committed to sourcing the finest fresh produce and delivering ingredients that inspire chefs, enhance menus and celebrate the very best of seasonal flavour.



THE LEGACY OF KING'S CAVIAR

For over two decades, King's Fine Food has been sourcing and supplying some of the world's finest delicacies, earning a reputation as one of the UK's leading specialists in premium foods and caviar. As a family-run business, King's is renowned for its commitment to quality, authenticity and craftsmanship, holding a Royal Warrant and pioneering DNA testing to guarantee the provenance of its caviar.

[Article continues overleaf](#)



With caviar mentions in diner reviews rising by 19% year on year, the ingredient continues to capture attention on premium menus, making King's an exciting new addition to the Woods range. Holly King is Sales Director at King's Fine Food, having joined the family business in 2015. Passionate about fine food and caviar, Holly regularly hosts tastings for chefs and customers across the UK, helping to continue the family legacy while introducing a new generation to the world of premium ingredients. We caught up with Holly to ask her a few questions.

Could you tell us a little about the history of Kings Fine Food and how the business began?

King's Fine Food was founded in 2004 by my mum, Laura King MBE, after spending more than 14 years building her expertise in the fine food industry, particularly in caviar. Throughout her career, she developed a real passion for sourcing exceptional products and wanted to create a business that focused on quality, authenticity and trust. With the support of my late dad, John, and our family, King's Fine Food was born.

Since then, we've grown into one of the UK's leading fine food specialists, working with chefs and hospitality professionals across the country. Although we've grown over the years, we're still a family business at heart, and those values of quality, knowledge and personal service continue to shape everything we do.

As holders of a Royal Warrant, what does this recognition mean to Kings, and what does it represent for the business?

We are incredibly proud to hold the Royal Warrant for His Majesty the King. It means a great deal to Kings due to the fact that it shows how important sustainability is to us and that we always strive to offer the best service to our customers. The fact that we are a small family business and have been awarded the Royal Warrant is a huge achievement for us and we feel very lucky.

Beyond food, what kind of impact does King's Fine Food hope to have?

Making a positive difference has always been at the heart of King's Fine Food. Supporting charities is something that's incredibly important to our family, and we're proud to donate 10% of our net profits to charity, with the majority going to the John King Brain Tumour Foundation.

The foundation was created in memory of my dad, John King, and supports the Atkinson Morley Wing at St George's Hospital in treating brain and neurological disorders. It's a cause that's very close to our hearts, and one we're passionate about supporting. While the business has grown over the years, our values have remained the same, to create a lasting impact not only through the products we supply, but through the people and communities we support.

Sustainability is something that's important to us at Woods. Could you tell us a little about your sustainability initiatives or any key commitments you'd like us to mention?

As a family business, we care deeply about the future, not only of King's Fine Food, but of the planet and the communities we serve. Sustainability is embedded in our everyday decisions, from the way we source our products to the packaging we use, how we transport our goods, and the steps we take to reduce waste.

We are continually reviewing and improving our packaging to minimise our environmental impact. Our white paper bags are ethically sourced from sustainable forests, and we are working to extend this approach across even more of our packaging materials. We also use biodegradable bubble



bags to protect delicate items during transport, while the majority of our orders are shipped in recycled poly and cardboard boxes to help reduce landfill waste. Our insulated packaging is made from compressed sheep's wool, which is fully recyclable.

Beyond packaging, we are committed to reducing waste wherever possible. We recycle our 1.8kg plastic caviar tins by converting them into energy, including electricity and heat, and actively tackle food waste through partnerships with Surplus to Supper and Too Good To Go, helping to rescue and redistribute surplus food while supporting local communities.

Sourcing responsibly is equally important to us. All of our caviar comes from legal, inspected and approved breeding, processing and packing facilities registered with CITES (Convention on International Trade in Endangered Species). King's Fine Food was the first UK company to be registered with CITES, holding registration number GB 0001, and we only use farmed sturgeon for caviar production.

For our other fish products, including salmon, trout and lumpfish roe, we source from MSC-certified, farmed or otherwise sustainable suppliers, all of which are ranked 1–2 by the Marine Conservation Society.

What are your top tips for pairing caviar, and are there any combinations that might surprise people?

In terms of caviar pairings, we highly advise against chopped chives, lemon juice and onions as these condiments are very strong and can take away the taste of caviar. The best pairing we find are the simplest such as caviar on a jacket potato with some crème fraîche or a blini. However, saying that we did experiment with some different pairings and found that caviar goes very well on clotted cream ice cream as well as on a chicken goujon with some crème fraîche. It's just about finding the correct balance in flavours.

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REVIVING A BRITISH ICON

Following an exciting new chapter under the stewardship of JKR Group, Simpson's in the Strand has reopened its doors, breathing fresh life into one of London's most celebrated dining institutions. While embracing a renewed vision, the restaurant remains deeply rooted in its rich heritage, honouring the timeless standards of British hospitality and exceptional cuisine for which it has long been renowned.

For Woods, the reopening is particularly meaningful. Simpson's In The Strand has been a valued and long-standing customer of both Woods and John Mower for many years, built on a shared commitment to quality, consistency and outstanding produce.

David Stevens is Executive Chef, where he leads the culinary vision for one of London's most iconic dining institutions. Originally from Australia, David began his career in hotels before building an international résumé that includes senior pastry and kitchen roles with Four Seasons Hotels, Caprice Holdings, and The Wolseley. Renowned for his meticulous approach to classic cuisine, he worked closely with restaurateur Jeremy King to reimagine Simpson's celebrated British menu, drawing on historic recipes while championing the finest seasonal ingredients and traditional craftsmanship. His leadership has been instrumental in restoring Simpson's reputation as a landmark destination for exceptional British dining.

We asked David a few questions...



Simpson's in the Strand has recently reopened after refurbishment. What does it mean to bring this historic restaurant back to life?

Right from the first time I walked the building with Jeremy King, I knew I wanted to be a part of this project, and it was going to be incredible. When you are involved and spend so much time researching, the process of bringing such an iconic site back to life brings huge satisfaction. I can comfortably say this is the best opening I have been involved in.

How have guests responded to the reopening and how do you balance heritage with a modern dining experience?

The response from the public has been nothing short of amazing. It was key that we paid homage to all things great about the history of Simpson's, such as keeping the Roast Trolleys, and our research included reviewing menu's dating back to pre-1900 but we have interpreted these classics for today's audience. We have seen many previous Simpson's regulars return but satisfyingly Simpson's has also been introduced to a newer generation, especially upstairs in Romano's, where we serve a lighter and more affordable menu.

How do suppliers like Woods support you in maintaining quality and consistency across seasonal menus?

It all sounds very simple. Write and agree a menu, do all your preparation and off you go. The part that most people will never see is the amount of work, communication and supplier relationship development, which all happens behind closed doors.

"We decided very early on that we wanted to surround ourselves with good people and this is where Woods Foodservice comes into the equation. Before choosing Woods, I met with people across their entire team and reviewed their facility."

We operate two restaurants, two bars and a function room on this site so there is a lot of produce entering the building



every day. Knowing Woods deliver right the first time and to our exacting expectations makes the chefs' working day that little bit easier.

With John Mower now part of Woods, what benefits are you seeing in terms of range, logistics and service. How do you feel this will help in the busy Christmas period?

Basically, the best of two worlds has been brought together: both are independent, family-run businesses with customer service at the forefront. When you are a very busy operation and you can contact people who know their business intimately, you get first-hand information immediately. This is paramount at any time of year but especially at an exceptionally busy time such as in the run-up to Christmas, so that any requests or issues can be resolved quickly.

What do you want guests to remember most about Simpson's today and how do your supplier partnerships help deliver that experience?

We spent so much time working on the menu: there are some dishes we have developed that have been on the menu for decades. Many are British classics and people have very strong opinions as to how they should be prepared. It was our responsibility to make sure these dishes are authentically prepared, with the best ingredients and are ultimately delicious yet acceptable for the modern palate. So you have to look at ways to prepare those dishes in lighter way, with different garnishes and lighter sauces, but keeping the original flavour profiles. The relationships we have built with our trusted suppliers ensures we can consistently meet the very high standards we have set ourselves. Simpson's in the Strand is an amazing space and people should come and enjoy it all has to offer – our suppliers play a part in this.



MEET THE TEAM: JOAO CABOZ

Our people are at the heart of everything we do. Every day, our drivers are out on the road ensuring customers receive the products they need, when they need them. This edition, we're shining the spotlight on one of our longer-serving drivers, Joao Caboz, who has been part of the Woods team for seven years.

Covering a busy and diverse route across London, Joao delivers to a wide range of customers, from independent restaurants and cafés to world-renowned hotels. Over the years, he has become a familiar face to many of the customers he serves, building strong relationships through his friendly approach and commitment to excellent service.



When asked what he likes about Woods, Joao is quick to point to the positive working culture.

“It’s a good environment at work. Everyone works well together and supports each other, which makes it a great place to be. Over the years I’ve enjoyed being part of the team and coming to work knowing I’m working with good people.”

The people are also what Joao enjoys most about his role on the road.

“I meet lots of different people every day and have built strong relationships with many of my customers. London is always busy and interesting, so no two days are ever the same.”

Those connections are something Joao has worked hard to build over the years. His customers know him as someone who is approachable, dependable and always willing to help.

“I like to show happiness and be helpful. I always try to greet customers with a smile, be positive and do whatever I can to help. Building trust and being friendly makes a big difference and helps create good relationships.”

For Joao, great customer service starts with reliability, something he believes customers value most about Woods.

“Being on time. Customers rely on their deliveries arriving when they expect them, so punctuality is very important. They know they can depend on Woods to deliver consistently and keep their businesses running smoothly.”

“Joao is a fantastic driver and an asset to the Woods Foodservice team. He is incredibly honest, reliable, and always on time. He consistently goes the extra mile to ensure our deliveries are seamless. If only every delivery driver shared his exceptional work ethic and dedication!”

Tony Whitehead, General Manager at The Grenadier Pub

After seven years on the road, Joao has seen first-hand how important it is for customers to have a supplier they can trust. His dedication reflects the values that drive us.

When asked to describe Woods in just three words, Joao chose: **Reliable, Agile and Ambitious.**

“Reliable because we always work hard to deliver for our customers, agile because we can adapt quickly to their needs, and ambitious because we’re always looking for ways to improve and grow as a business.”

Thank you, Joao, for helping deliver the Woods difference every day.

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THE COMPANY WE SET OUT TO BE

When we became a Certified B Corp™, it wasn't the beginning of a new journey, it was recognition of one we'd already been on.

For years we've invested in doing business the right way. From responsible sourcing and reducing our environmental impact to supporting our people and building lasting partnerships, every decision has been guided by the belief that success should create value far beyond the balance sheet.

Our B Impact Score of 90.6 significantly exceeded the minimum certification threshold of 80 and is well above the median score of 50.9 for businesses completing the assessment. Our strongest performance was in the environment category (31.9 points), reflecting our commitment to sustainable operations, carbon reduction, and responsible resource management.



For our Managing Director, Darren Labbett, certification is the result of intentional decisions made over many years.

“This is something we have been working towards for a long time. Becoming a B Corp™ was not a single project, but the result of years of careful consideration, continuous improvement, and a shared belief that commercial success and positive impact should go hand in hand.”



Achieving B Corp™ certification demanded the same commitment across every department of the business.

“B Corp™ certification requires a detailed assessment across governance, workers, community, environment and customers.

The process involves cross-functional collaboration including Senior Leadership, the Compliance team, our Operations Manager, HR, Finance and Supply Chain teams.”

Felicidade Lopes, Compliance Director

As a fellow family owned B Corp™, Jude’s Ice Cream understands exactly what the certification represents.

“We love working with Woods. As a fellow family-owned B Corp™, their commitment to quality, service and sustainability aligns perfectly with ours. Their team is proactive, thoughtful, and genuinely focused on doing business the right way.

And our customers see those same values reflected in every delivery.

“Woods’ focus on responsible sourcing, ethical partnerships and low-impact logistics mirrors our estate-led approach.”

- Jean Delport, Executive Chef, Restaurant Interlude



B Corp™ certification isn’t about achieving perfection. It’s about holding ourselves to higher standards, being accountable for our impact and continually looking for better ways to serve our customers, support our suppliers and invest in our people.

Article continues overleaf

CREATING POSITIVE IMPACT BEYOND OUR SUPPLY CHAIN

Our commitment to responsible business extends beyond our operations. We believe in supporting the communities around us and contributing to initiatives that create meaningful change.

We proudly support the Royal National Lifeboat Institution (RNLI) through regular donations of complimentary stock, helping provide essential supplies for their lifesaving teams and volunteers.

‘Our crews are absolutely blown away by the generosity of Woods.’

Andy Mayo, RNLI Chiswick Lifeboat Crew Member



We support grassroots initiatives such as Sutton Soup, donating ingredients for their 10th Anniversary event, which brought together the local community and raised £1,450 for the Ryan Neuro Therapy Centre. We also donated ice cream, ambient food and drinks to the local St Mary's Catholic School's summer fete, helping create a memorable event for pupils and families.

As members of the Hillingdon Chamber of Commerce, we continue to build stronger local connections, share knowledge and explore opportunities to improve our impact, including plans to introduce solar panels across our buildings. Having been awarded their Innovative company of the year in 2025.

Through our partnership with CleanHub, we have committed to diverting 2,500kg of plastic waste from landfills, open environments and our oceans. By funding the recovery of ocean-bound plastic in vulnerable coastal communities, we are helping prevent pollution while supporting dignified employment for waste collectors.





STRENGTHENING OUR COMMUNITIES THROUGH FOOD

Supporting our communities also means making sure that good food never goes to waste. Every day, we work to minimise food waste through careful planning, intelligent warehouse management and expert purchasing, ensuring surplus stock is put to the best possible use wherever we can.

Through our partnership with FareShare, quality surplus food is redistributed to organisations including The Felix Project, helping provide meals to people who need them most. Every Monday, we donate fresh produce to FoodCycle, where it is transformed into free, nutritious community meals that tackle food poverty, reduce loneliness and bring people together. On Wednesdays and Fridays, further donations are made to Holy Trinity Church in North London, supporting its foodbank and helping people experiencing hardship.

By working closely with these organisations, we can extend the positive impact of our business beyond our customers and supply chain, ensuring quality food reaches local communities instead of going to waste.

Together with our wider community initiatives, these partnerships reflect a simple belief: great food should never go to waste, and business success should always create positive impact.





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FESTIVE PÂTISSERIE EXCELLENCE WITH LES VERGERS BOIRON

Created by renowned pastry chef Paula Domènech, this elegant Christmas Entremets combines vibrant citrus notes with the comforting richness of chestnut and vanilla. Featuring premium Boiron purées, available from Woods, this contemporary dessert delivers exceptional flavour, striking presentation and professional consistency for festive menus.

The dessert is built from layers of Matcha & Algae Sponge Cake, Mandarin Gel, Chestnut & Vanilla Cream, Mandarin Mousse and Matcha Crumble, before being finished with a glossy glaze and festive decoration.

FEATURED BOIRON INGREDIENTS



**FRPM02 Boiron
Mandarin Purée**
55g for Mandarin Gel
290g for Mandarin
Mousse



**FRCV50 Boiron Chestnut
& Vanilla Purée**
600g for Chestnut &
Vanilla Cream

RECIPE

Matcha & Algae Sponge Cake

3g Koppert Cress Algae Powder Aventurine	
4g Koppert Cress Algae Powder Emerald	
110g flour	
8g matcha tea	
130g whole milk	190g egg whites
80g butter	0.5g cream of tartar
1.5g salt	130g sugar
165g whole eggs	25g invert sugar

Sift the flour and matcha together. Bring the milk, butter and salt to the boil, then pour over the flour mixture and mix for 5 minutes. Add the eggs in two stages. Whip the egg whites, cream of tartar and sugars to a firm meringue and fold into the base. Spread onto a Silpat and bake at 150°C for 15 minutes.

Matcha & Algae Crumble

55g flour	25g white chocolate
55g almond flour	25g roasted almond paste
55g sugar	1g Matcha tea
55g butter	2g Algae Powder

Mix the butter and dry ingredients until smooth. Chill, crumble onto a baking mat and bake at 160°C for 15–18 minutes. Cool, then combine with the white chocolate, almond paste and matcha. Press into moulds and freeze.

Chestnut & Vanilla Cream

600g Boiron Chestnut & Vanilla Purée	30g native inulin
1 vanilla pod	4.5g acid-free pectin
75g cream	1.5g salt

Combine the pectin and inulin. Heat the purée, cream and vanilla to 30°C. Whisk in the dry ingredients and cook to 85°C. Chill until required.

Mandarin Gel

55g Boiron Mandarin Purée	0.8g NH pectin
55g Boiron Mandarin Concentrate	4g sugar

Combine the sugar and pectin. Heat the purée and concentrate, whisk in the dry ingredients and cook to 85°C. Pour into moulds and freeze.



Mandarin Mousse

290g Boiron Mandarin Purée	180g deodorised coconut oil
200g Boiron Mandarin Concentrate	5g citrus fibre
10g gelatin	210g pasteurised egg whites
10g locust bean gum	6g albumin
	30g sugar
	50g inulin

Combine the purée, concentrate and gelatin, then chill for 15 minutes. Heat to 60°C, add the locust bean gum and blend. Incorporate the coconut oil and citrus fibre. Whip the egg whites, albumin, sugar and inulin to a flexible meringue, then fold into the mandarin mixture.

Assembly

Place the Matcha & Algae Sponge in the base of the mould and fill three-quarters with Mandarin Mousse. Insert the Mandarin Gel and Chestnut & Vanilla Cream, then cover with more mousse. Add the Matcha & Algae Crumble, smooth and freeze. Finish with neutral glaze, matcha chocolate and a festive leaf garnish.

Chef's Inspiration

The brightness of mandarin balances the richness of chestnut to create an elegant festive flavour profile. Boiron purées, supplied by Woods, bring consistency and quality to every service.



ABOUT THE CHEF

Throughout her career, Paula Domenech has worked with some of the most prestigious chefs in Spain, such as Jordi Bordas, Rafa Delgado (during his time at Cocina Hermanos Torres) and Xavi Donnay in the restaurant Lasarte. For two years, she has been teaching the Baccalaureate program in Culinary and Gastronomic Sciences at CETT University in Barcelona, demonstrating her commitment and passion for her profession.

As the right hand of Jordi Bordas, Paula has acquired a thorough knowledge of ingredients and innovative techniques. She is known for her excellent presentation qualities, positive attitude, professionalism and ability to work in an organised and meticulous manner.

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A PASSION FOR PERFECTION

JULIEN PICKERSGILL ON REDEFINING EVENT CATERING

Luxury event catering is no longer simply about serving exceptional food. It's about creating unforgettable experiences. At Opus 11, every event begins with a blank canvas, where world-class cuisine and meticulous planning come together to deliver something truly unique.

Leading the culinary vision is Executive Chef Julien Pickersgill, whose career has taken him from the House of Commons to Michelin-starred kitchens in London and New York before returning to the UK to help shape one of the country's most exciting catering businesses.

[Article continues overleaf](#)



“Woods has become a true partner to Opus 11. We rely on them because the quality is consistently high, deliveries are dependable, and their team understands the pace and demands of luxury events.”

- Julien Pickersgill, Executive Chef, Opus 11

A graduate of Thames Valley University, Julien began his career at the House of Commons before earning recognition as BCF Young Chef of the Year in 2013. He went on to refine his craft at Michelin-starred Picture Restaurant before spending four years at the acclaimed two Michelin-starred The Modern in New York, where he progressed to Sous Chef. Today, he brings that international experience and technical excellence to Opus 11, creating bespoke dining experiences for leading fashion houses, prestigious venues and private clients. Alongside his role at Opus 11, Julien is also co-founder of I Am Chef, a specialist chef agency connecting outstanding culinary talent with some of the industry's most exciting opportunities.

We caught up with Julien to find out more about his journey, the philosophy behind Opus 11, and why trusted supplier partnerships are essential when delivering events at the very highest level.



Can you introduce yourself and tell us who Julien Pickersgill is as a person and as a chef?

I'd describe myself as calm, grounded and patient, and I think those qualities are reflected in the way I lead my team. I have a huge passion for food, and it's at the heart of everything I do. I'm naturally driven to keep learning, improving and pushing myself to be better, both as a chef and as a person.

What is Opus 11 and what makes it different from a more traditional catering or events company?

For me, it's the vision. Opus 11 is different because we don't think like a traditional caterer. Every event starts with a blank canvas, allowing us to create completely bespoke experiences that reflect each client's vision. With a team built from Michelin-starred kitchens and industry-leading hospitality professionals, we deliver restaurant-quality food and service on any scale. That creativity, attention to detail and commitment to excellence are what make Opus 11 unique.

Tell us about the Louis Vuitton event or your favourite event which stands out to you the most. How did that come about and what was involved in delivering at that level?

Last month, we wrapped up a two-month activation at the Louis Vuitton Hotel in Berkeley Square, our first ever restaurant pop-up. Working closely with Louis Vuitton's Michelin-starred culinary team, we brought a shared vision to life, delivering a seamless dining experience that evolved from lunch into afternoon tea. Over the course of the activation, we welcomed and served more than 120 guests each day.

How has working with Wood's produce helped you and your team when it comes to delivering events?

Wood's produce has become a true partner to Opus 11. We rely on them for the majority of our dry goods because the



quality is consistently high, deliveries are dependable, and their team understands the pace and demands of luxury events. That level of trust is invaluable and gives us complete confidence when delivering for our clients.

How would you describe the quality of the products you get from Woods and which ones do you find yourself turning to most?

Consistency is what stands out most. From specialist pantry ingredients to everyday essentials, they provide products we can trust and make our lives easier when it comes to purchasing. They're a supplier we know we can rely on, regardless of the size or complexity of the event.

What is your go-to festive dish to make, and what makes it special to you?

Brown butter cornbread, cooked in a cast-iron pan. It always takes me back to my time living in New York and reminds me of my obsession with corn. It's simple, comforting and full of flavour, and it's a dish I always enjoy making and sharing.

What events are in the pipeline for 2027, and what are the next big steps for you and Opus 11?

2026 has already been an incredible year for Opus 11, and we're only halfway through. Looking ahead to the latter part of 2027, we're excited to begin moving into a larger premises, giving us the space to continue growing and expanding our capabilities.

We're also proud to be partnering with even more iconic venues while continuing to grow within the corporate events sector. It's an exciting time for the business, and we're looking forward to building on the momentum we've created.

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BOCUSE D'OR

SUPPORTING EXCELLENCE ON THE ROAD TO LYON

We are proud to continue our partnership with Bocuse d'Or Team UK following their successful qualification for the Bocuse d'Or World Final in Lyon.

Widely regarded as the most prestigious culinary competition in the world, the Bocuse d'Or brings together the very best chefs from across the globe to compete at the highest level of international gastronomy. Securing a place in the World Final is such a remarkable achievement.



“Preparing for the Bocuse d’Or demands absolute precision, consistency, and access to the very best ingredients and support. Woods Foodservice have been instrumental in that process for Team UK - their reliability, product quality, and understanding of what it takes to operate at this level gives us real confidence as we build towards Lyon. Having partners like Woods behind us genuinely makes a difference day to day in the kitchen.”

- Oliver McGeorge, Candidate – Bocuse d’Or UK



As a Culinary Partner, we are committed to supporting the development of culinary excellence within the UK. Our involvement with Bocuse d’Or Team UK includes providing financial support to assist with training and preparation, as well as supplying ingredients for training sessions and tasting events. These contributions help ensure the team has access to the resources required to maximise its potential on the international stage.

Throughout the qualification process, we have had the privilege of witnessing first hand the extraordinary level of skill, creativity and attention to detail demonstrated by the team. Earlier this year, we attended a tasting session where the competition dishes were presented, offering a unique insight into the meticulous preparation and innovation required to compete at this level.

One course featured a pan-roasted Camargue bull fillet with cuttlefish and bull farce, grilled cuttlefish tentacle and Wye Valley asparagus with marigold and calamansi. A tartare of bull and cuttlefish and a pissaladière-inspired tartlet add contrast, finished with a wild garlic and confit garlic emulsion enriched with olive oil and English verjus.

Additionally, a shrimp sauce finished with sea urchin and lightly reduced shellfish stock was infused with orange, artistically arranged to connect and highlight the elements. The elements were arranged to highlight contrasts of texture and colour, delicate fish, creamy mousse, aromatic chickpea and smoky garnish, tender artichokes, and vibrant sauce. Having experienced these dishes first-hand, it was clear that the team had created something truly special. The attention to detail evident throughout the menu reflected the immense dedication that has gone into their preparation for the competition.

The journey to Lyon represents the culmination of years of hard work, and we are delighted to play a role in supporting the team’s ambitions. Their qualification for the World Final is not only a success for the chefs involved but also a significant achievement for the wider UK hospitality and foodservice industry.

We extend our congratulations to everyone involved in this outstanding accomplishment and look forward to continuing our support as the team prepares to compete against the world’s finest chefs in Lyon. We are convinced they have every opportunity to achieve something truly special on the global stage.



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A NEW TWIST ON A FESTIVE CLASSIC

APRICOT & HAZELNUT PRALINE YULE LOG

35

Few desserts are as synonymous with the festive season as the Yule Log. Inspired by the traditional *Bûche de Noël*, this timeless centrepiece has long been a favourite on Christmas menus, combining rich chocolate with elegant presentation.

This contemporary interpretation by Alexandre Bordeaux, Callebaut's Michelin-restaurant experienced Chocolate Ambassador, brings a fresh twist to the classic. Layers of smooth Callebaut hazelnut praline, vibrant caramelised apricots and luxurious dark chocolate create a dessert that's both nostalgic and refined. The sweetness of the roasted hazelnut praline is perfectly balanced by the bright, fruity notes of apricot, resulting in a lighter, more sophisticated finish that will impress guests throughout the festive season.

Whether served as the finale to a Christmas tasting menu, a festive afternoon tea or a special celebration, this modern Yule Log showcases how premium ingredients can enhance a much-loved tradition.

RECIPE

Sacher Biscuit

200g Almond paste	75g Granulated sugar
75g Caster sugar	60g Sifted flour
120g Egg yolks	60g Callebaut Cocoa Powder 22/24
100g Whole eggs	60g Melted butter
180g Egg whites	

1. Emulsify the almond paste, caster sugar, egg yolks and whole eggs in a cutter.
2. Whip the egg whites with the granulated sugar and carefully fold into the almond emulsion.
3. Add the sifted flour and Callebaut cocoa powder.
4. Mix in the melted butter.
5. Spread onto a Silpat baking tray and bake for 10 minutes at 190°C in a fan oven.

Caramelised Apricots

100g Granulated sugar	40g Amaretto liqueur
50g Honey	250g Apricot cubes
2g Coriander powder	10g Gelatin

1. Caramelize the sugar, honey and coriander powder.
2. Deglaze with the Amaretto liqueur.
3. Add the apricot cubes and bring to the boil.
4. Stir in the gelatin.
5. Pour into a Flexipan® bûche mould (Ref. 01464) and freeze.

Hazelnut Praline Panna Cotta

45g Milk
1 Lemon zest
21g Gelatin
45g CHOC30 Callebaut Hazelnut Praline Paste (available from Woods)
225g Cream

1. Bring the milk and lemon zest to the boil and leave to infuse.
2. Stir in the gelatin and Callebaut Hazelnut Praline Paste.
3. Fold through the cream.
4. Pour over the frozen apricot layer in the bûche mould and freeze.

Extra-Bitter Chocolate Mousse

130g Syrup
90g Egg yolks
120g Whole eggs
315g Callebaut 70-30-38 Dark Chocolate
560g Whipped cream

1. Heat the syrup in the microwave.
2. Whip together with the egg yolks and whole eggs.
3. Melt the Callebaut chocolate to 50°C and fold into the egg mixture.
4. Fold in the whipped cream until smooth.

Apricot Syrup

80g Apricot purée
160g 30° Baume sugar syrup
100g Water

Mix all ingredients together until fully combined.

Ganache Icing

120g Syrup
125g Cream
30g Glucose
60g Callebaut 811 Dark Chocolate
250g S12-HP35NV

1. Bring the syrup, cream and glucose to the boil.
2. Pour over the Callebaut 811 chocolate and S12-HP35NV.
3. Blend until smooth.
4. Leave to cool overnight.
5. Glaze the Yule Log at 35–40°C.



View our CHOC30 Callebaut Hazelnut Praline Paste, plus our full Callebaut range.



ABOUT THE CHEF

Chef Alexandre Bordeaux is an internationally acclaimed pastry chef and chocolate expert with extensive experience in luxury hotels and Michelin-starred restaurants. As a technical demonstrator for the Callebaut Chocolate Academy, he has spent nearly two decades inspiring pastry professionals worldwide through chocolate and pastry education.

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Chef-developed ingredients made from **slowly fermented** vegetables for deep, rich **umami** flavour. From burgers and sausages to premium minces, ragus and pies.



AVAILABLE IN WOODS FOODSERVICE

The depth of flavour chefs would normally spend **hours** building from scratch.

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1% of the carbon emissions of beef.*

*0.33kg CO2e per kilo of protein. Internal scope 1 and 2 review.

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THE ART OF PAIRING

SEASONAL INGREDIENTS,
THOUGHTFULLY PAIRED.

The finest dishes are built on balance. We've brought together a selection of exceptional ingredients, thoughtfully paired with complementary flavours and carefully chosen cocktails to inspire your autumn and winter menus.





BEAUFOR RASPBERRY VINEGAR

Perfect with: Venison, blackberries & celeriac

Cocktail Pairing: Blackberry & Sloe Old Fashioned Bourbon, sloe gin, blackberry syrup, Angostura bitters & orange zest. A warming twist on a classic, bringing rich berry notes and gentle spice that complement game and woodland flavours.

BEAUFOR CHAMPAGNE VINEGAR

Perfect with: Hand-dived scallops, brown butter & Oscieta caviar

Cocktail Pairing: 50/50 Martini

London dry gin, dry vermouth, orange bitters & a lemon twist. Elegant and restrained, with crisp botanicals and bright citrus that enhance delicate shellfish while balancing the richness of brown butter.

OPIES PICKLED WALNUTS

Perfect with: Dry-aged sirloin, bone marrow & black garlic

Cocktail Pairing: Black Walnut Manhattan

Rye whiskey, sweet vermouth, black walnut bitters & a Luxardo cherry. Rich, savoury and full of depth, echoing the roasted, nutty flavours of the dish.

KETTYLE IRISH FOODS BONE MARROW BUTTER

Perfect with: Roasted Jerusalem artichokes, wild mushrooms & thyme

Cocktail Pairing: Martinez

Old Tom gin, sweet vermouth, maraschino liqueur & orange bitters. A beautifully balanced classic with subtle sweetness and botanical complexity, complementing earthy vegetables and the richness of bone marrow butter.



ABEL 1898 HAZELNUT OIL

Perfect with: Roast guinea fowl, cep purée & crispy chicken skin

Cocktail Pairing: Vieux Carré

Rye whiskey, Cognac, sweet vermouth, Bénédictine, Angostura bitters & Peychaud's bitters. Layers of oak, spice and herbal complexity enhance woodland mushrooms and roasted game.

EDESIA PORCINI & TRUFFLE

Perfect with: Aged Beef Wellington, Madeira sauce & roasted heritage carrots

Cocktail Pairing: Rob Roy

Blended Scotch whisky, sweet vermouth & Angostura bitters. A refined whisky classic whose warming spice and rich malt character perfectly complement porcini, truffle and slow-roasted beef.

KING'S OSCIETRA CAVIAR

Perfect with: Hand-dived Scallops, beurre blanc & chive oil

Cocktail pairing: London dry gin, Champagne, fresh lemon juice & sugar syrup. A beautifully elegant pairing where the bright citrus and fine bubbles lift the buttery richness of Oscieta caviar without overpowering its delicate, nutty flavour. Crisp, refined and effortlessly celebratory—perfect for festive tasting menus and luxurious canapés.



MSK's curated range of premium ingredients is now available from Woods Foodservice

From nuts, pralines, fruits and chocolate to flavourings, colours, sugars and essential oils MSK offers carefully selected ingredients for creative kitchens alongside our range of functional products designed to give chefs complete control of texture, mouthfeel and structure.

Our development chefs are always on hand to help with product selection, effective usage and menu development.

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SQUEEZE THE DAY!

HIGHLIGHTS FROM OUR VISIT TO ONE OF OUR VALENCIA ORANGE GROWERS



Scan this QR code to watch a video of our visit

As part of our supplier focus days, we travelled to Valencia to find the team mid-harvesting their early season Navelina oranges. We use this variety in our orange juice blend to give it that old fashioned “wake-me-up” crisp citrusy taste when blended with our Valencia Late and Salustiana variety oranges.

This was one of the many orange groves that we use that are immensely proud of their GLOBAL G.A.P accreditation, the highest level of international farming accreditation. They use “best-in-class” practices across land management, the environment and their workforce.

For example, as an alternative to pesticides they use “beneficial insects” to control fruit flies and other insects that damage the crop. It's a biological control system that uses a natural insect-on-insect approach where the harmful insects fall prey to the beneficial pests. Additionally natural pheromones that disrupt insects mating are

introduced into the groves...They simply make it difficult for boys to meet girls! So simple and so clever.

And to help protect the soil from erosion, improve soil quality, reduce weeds and encourage beneficial insects, they use cover crops...plants or natural vegetation that grow between the rows of trees contributing to a healthier and more sustainable farming system.

And as we left, the oranges were being loaded to be pressed within just 48 hours of picking. The taste and juiciness of a freshly picked orange is so superior to one that's spent 3-4 weeks in the supply chain before landing on supermarket shelves.

So it's not such a wonder that Folkington's orange juice tastes as crisp, fresh and juicy as it does!



MORE THAN AN ACQUISITION

An honest conversation with Darren Labbett about ambition, acquisition, accountability and the future of Woods Foodservice.

For more than two decades, Darren our Managing Director, had one clear ambition: to build Woods Foodservice into the premium partner of choice for the UK's finest hospitality businesses.

When John Mower's owner, Roy Tweed made the decision to sell, after decades of dedication to the business, it presented a once in a generation opportunity not simply to acquire another company, but to strengthen Woods' position within premium hospitality, and invest in the future.

We spoke with Darren about the journey behind the acquisition, the challenges of the integration, and what comes next.

Why did you buy John Mower?

When I took over Woods in 2000, my ambition was to take this very small operation that supplied greasy spoon cafes and spit & sawdust pubs, and turn it into the leading, premium supplier to the high-end of the hospitality market in London.

When researching established leading companies, already offering this service, John Mower came to my attention. They were clearly one of the leading





ambient suppliers to the biggest named chefs in fine dining at that time.

Over the years, we became friendly competitors, and I got to know Roy Tweed the owner, very well, Roy and I would have regular conversations on the phone. 25 years later, Roy hit his 80th birthday, and was still going to run John Mower, 5 days a week.

It became clear that Roy did not have a succession plan in place, and he accepted, that he needed to sell. Due to our history, and the synergies of the two companies, the customers we both supplied, our values and family-run ethos, it was a good fit for Woods.

The two main reasons why I bought John Mower, was to strengthen our position within the premium hospitality market, allowing us to continue investing in the customers and markets that we have proudly served for many years. More importantly, John Mower had built an exceptional reputation and an outstanding customer portfolio.

How does this acquisition fit into Woods' long-term strategy?

Increasing our market share in this concentrated area of the hospitality industry, will undoubtedly help us become more competitive, due to economies of scale, better buying power, and working with more specialist suppliers.

The Woods Foodservice strategy currently, is to offer customers a fuller range with multiple categories, with extremely high service levels, in a sustainable, cost-effective way. Purchasing John Mower, has offered us a fabulous opportunity to speed these goals up.

John mower only supplied ambient products, on a limited service compared to what we offer at Woods. We will be able to supply more products, with better service in a more sustainable way. Increased category spend enables Woods to offer a higher service level whilst maintaining a more competitive price. This also allows customers to consolidate buying – with increased service levels.

What opportunities does the acquisition unlock that weren't possible before?

The combination of the Woods and John Mower turnover will help us facilitate a move into a brand new 100,000 sq ft warehouse sooner than planned. The next move will help us facilitate the next 10 years of growth, it will be a multi-temperature distribution hub, bespoke and purpose built and will be designed to help us achieve our net zero goal by 2030.

We also have the wonderful opportunity to deal with some magnificent customers, well-known leaders in hospitality,



which makes us feel extremely proud and privileged.

What does this acquisition mean to our existing customers?

Like any major acquisition, integrating two long-established businesses has brought challenges. As our first acquisition, we encountered complexities that, despite thorough planning and due diligence, only became fully apparent once the integration was fully underway.

We have worked tirelessly to resolve the teething issues, and focus remains on restoring the exceptional service that has always defined Woods.

Looking ahead, the benefits are significant. The acquisition has expanded our range overnight with hundreds of additional premium products, strengthened our buying power and created greater opportunities to invest in our people, infrastructure and service. Ultimately, it positions us to deliver even greater value to our customers for many years to come.

Other than the impressive customer base, what else attracted Woods to John Mower?

Beyond John Mower's loyal customer base, I saw a significant opportunity to modernise the business. Many of its systems, technology and operational processes had not evolved for many years, whereas Woods has continually invested in infrastructure, innovation and operational improvements over the last 25 years.

I was excited by the opportunity to bring the two businesses together and implement everything we'd learnt at Woods. What I underestimated, however, was the scale of transforming a business that had operated in the same way for so long. Modernising systems, changing processes and introducing new ways of working across an established business has been a far greater challenge than I anticipated, and that has inevitably made the integration more complex.

[Article continues overleaf](#)



Why did you decide to integrate John Mower to Woods rather than operate them as two separate businesses?

When we acquired John Mower, we kept an open mind about its future. With a heritage dating back to 1947, and a business that had once been highly regarded in the industry, we wanted to take time to properly understand the business before making any long-term decisions.

Although our due diligence gave us a clear picture before the acquisition, it wasn't until I spent time within the business, getting to know the staff, the operation and the way it worked, that I felt confident deciding on the best path forward. We considered three options: operating John Mower as a standalone business, repositioning it to serve a different part of the market, or integrating it into Woods. It quickly became clear that integration was the right option.

While John Mower had a great legacy, the business had seen very little modernisation over the past two decades. Bringing it up to the standards today's customers expect would have required significant investment across systems, infrastructure and operations. Ultimately, maintaining it as a separate business was neither commercially viable nor the best outcome for customers.

What has this integration meant for the John Mower customers?

John Mower customers were receiving a decent service and had built strong relationships with the Tweed family over many years. We knew that any change would naturally be a concern and that, even in the best circumstances, it would bring a degree of disruption.

Once we move beyond the transition period, the benefits of being a Woods customer are significant. Customers will have access to a much wider product range, bespoke account management, enhanced service levels, customer events, educational opportunities, additional services such as economical buying and support from our consultancy chef, and much more.

We are incredibly grateful to John Mower customers for their patience and perseverance throughout this journey. We know it hasn't always been easy, and we genuinely appreciate the trust they have continued to place in us. We



are excited to show them the level of service and customer care that Woods is known for.

Integrating two businesses is no small task, what has gone well and what has been the biggest challenge?

“What has gone well is that it’s made me realise just how passionate, caring and hardworking the vast majority of my team are. I couldn’t be prouder of the way they’ve responded throughout what has been an incredibly challenging period.”

It's also reinforced just how loyal and supportive our customers are. Despite experiencing service issues, many have shown us enormous patience and understanding.

One example that really stood out to me was an email from James Lyon-Shaw, owner of Brucan Pubs and a long-standing customer. He wrote: 'Good luck in overcoming the challenges. I don't envy you at all and you have my sympathies, but I have no doubt you'll get it nailed.' Messages like that have meant a great deal to the entire team.

The integration has also highlighted areas of the business that may not have come to light under normal circumstances. Whilst that's been difficult at times, it's allowed us to identify weaknesses, improve processes and make changes that will ultimately leave the business in a much stronger position.

As for the challenges, there have been many. One of the biggest was transitioning John Mower's computer systems onto ours. Their systems had remained largely unchanged for around 20 years, so moving to a completely new platform in May was a significant adjustment for the John Mower team. With years of historic information stored on the previous

system, the learning curve was understandably steep, and unfortunately this contributed to an increase in missed sales.

The transfer of stock and the integration of the John Mower delivery routes also proved far more challenging than we anticipated. The plan we put in place simply didn't deliver in the way I'd expected, and I take full responsibility for that. I placed my trust in individuals who, weren't yet prepared for a project of this scale and complexity.

Over the past few weeks, I've stepped back into my former role as Operations Director to help lead the next phase of the integration. At the same time, we've strengthened the business by recruiting more experienced people into key roles, giving us the expertise and structure we need to move forward with confidence."

Looking ahead, what's next for Woods?

"As we speak, I'm in the process of putting together our next five-year business plan. After a period of significant growth and change, the next five years will be about consolidation, and calmness! Strengthening the foundations we've built and continuing to raise standards across every part of the business."

One of our biggest investments will be taking on a third unit at Riverside Way, increasing our ambient and frozen storage capacity and giving us the space we need to support our growth over the next five years.

Our ambition is clear: to re-establish Woods as the number one premium foodservice supplier in the UK. That means delivering the very highest standards of service, working with the industry's most respected customers and suppliers, and continuing to invest in our people, technology and infrastructure.

We'll also continue our journey towards Net Zero, while investing in a new purpose-built facility equipped with the latest technology to support the next generation of Woods Foodservice.

"Everything we're doing is focused on building a business that's stronger, smarter and ready for the future."





Explore
the full
range

Unearth the Mediterranean

From the Romans to the modern day, Mediterranean quality has been at the heart of global food culture. At Edesia we believe that the finer the ingredient the more flavoursome the feast.

This Autumn, add the earthiness of Edesia's truffle offering to your menu.



Truffle Oil Roast Pumpkin Risotto with Crispy Sage & Hazelnuts

Ingredients

Risotto

180 g Edesia Carnaroli Rice
500 g Butternut Squash, peeled and diced
1 small shallot, finely diced
1 garlic clove, minced
750 ml hot vegetable stock
100 ml dry white wine
30 g unsalted butter
40 g grated Parmigiano Reggiano
2 tbsp olive oil
Salt and freshly ground black pepper
Garnish
50 g wild mushrooms (chanterelles or mixed woodland mushrooms), sautéed
30 g toasted hazelnuts, roughly chopped
8-10 sage leaves
20 g butter (for frying sage)
1-2 tsp black truffle oil
Parmigiano Reggiano shavings
Micro herbs

Method

1. Toss the squash with olive oil, salt, and pepper.
2. Roast at 200°C (400°F) for 25-30 minutes until caramelized.
3. Blend half into a smooth purée and keep the remaining cubes whole.
4. Sweat the shallot in olive oil until soft.
5. Add the garlic and cook for 30 seconds.
6. Stir in the rice and toast for 2 minutes.
7. Pour in the white wine and let it reduce.
8. Add the hot stock one ladle at a time, stirring frequently until the rice is creamy and just al dente (about 18-20 minutes).
9. Fold in the pumpkin purée, roasted pumpkin cubes, butter, and Parmesan.
10. Season to taste.
11. Sauté the mushrooms until deeply browned.
12. Fry the sage leaves in butter until crisp, then drain on paper towel.
13. Toast the hazelnuts if they are not already toasted.
14. Remove the risotto from the heat.
15. Stir in ½ teaspoon of black truffle oil.
16. Taste and adjust seasoning.



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MEET OUR NATIONAL ACCOUNT MANAGERS

Meet the newly appointed National Account Managers building lasting relationships across Woods Foodservice.

At Woods, exceptional service starts with great relationships. Our National Account Managers work alongside some of the UK's leading hospitality businesses, taking the time to understand every customer's ambitions, challenges and opportunities. Following their recent promotions, we caught up with Steve and Stefano to learn more about their journey, their approach to customer partnerships, and what excites them most about the future of Woods Foodservice.

STEFANO ASCIONE

Stefano joined Woods in 2025 after more than a decade in luxury hotels, private members' clubs and high-end restaurants. After beginning his career in Procurement, he moved into Sales, where his commercial approach and passion for building relationships led to his promotion to National Account Manager in 2026.

“Hospitality has always been about relationships.”

How does your hospitality background influence how you work with customers today?

Starting in hospitality gave me firsthand experience of the pressures chefs and operators face. I've worked in busy kitchens, so I understand that reliability and service matter just as much as product quality.

I try to see things from the customer's perspective and focus on solutions that genuinely help, whether that is finding the right product, managing costs or resolving an issue quickly. For me, it is about building long-term partnerships with people who know you understand their business.

Being natively Italian, how has your heritage shaped your passion for food?

I grew up watching my Nonna make everything from scratch. Much of our fruit and vegetables came from plants and trees she had grown, while our neighbour would bring over fresh eggs. Food was something we grew, shared and celebrated.

“In Italy, mealtimes brought people together. It taught me to value quality ingredients, authenticity and seasonality, and appreciate the role food plays in creating memorable experiences.”

What do you think customers value most from a foodservice partner today?

A partner who understands their business and offers more than products. Reliability and trust are essential. At Woods, our role is to listen, understand each customer's needs and support them with the right products, expertise and service.

Looking ahead, what excites you about the future of Woods?

The opportunity to build on Woods' strong foundations while continuing to evolve with our customers.

We have a great team, strong heritage and genuine passion for what we do. The opportunity now is to combine that experience with new ideas and keep improving how we support our customers.

STEVE BAILEY

With more than 35 years of experience spanning professional kitchens, operational leadership and business ownership, Steve brings an exceptional breadth of knowledge to Woods Foodservice. Having worked as a chef, Executive Head Chef, Operations Director and Entrepreneur, Steve understands first-hand the pressures hospitality businesses face every day. Since joining Woods, his operational expertise, commercial insight and relationship-led approach have quickly made an impact, leading to his promotion to National Account Manager within his first year. Today, he works closely with some of Woods' largest customers, helping them grow through trusted advice, practical solutions and long-term partnerships.

“Great service starts by understanding how hospitality really works.”

Having worked as a chef, operator and business owner, how has each stage of your career shaped the way you support customers today?

I've been on both sides of the fence, so I understand the pressures chefs and operators are under. I've had suppliers let me down and others who made my life easier. Hospitality is hard enough without suppliers making it harder.

That is why I try to be honest, practical and understand what the customer is trying to achieve, even if the answer is not always what they want to hear.

What makes a truly successful partnership between customer and supplier?

For me, it is pretty simple: trust, communication and doing what you say you are going to do. Things will occasionally go wrong, but customers are far more understanding if you are honest and deal with it quickly.

What are some of the biggest challenges hospitality businesses face today, and how can Woods help?

Margins are tight, skilled staff are hard to find and consistency matters more than ever. My role is to take some of that pressure away by helping customers find the right products, offering practical solutions and being someone they can call when needed.

As Woods continues to grow, what are you most excited about?

“I joined Woods because, from my experience, they were the best foodservice wholesaler in the industry.”

I'm excited to build strong customer relationships and show people what Woods can offer. We have a fantastic team and an opportunity to strengthen our reputation as the supplier customers genuinely enjoy working with.

Knorr
PROFESSIONAL



TRY OUR BEST GRAVY YET
THIS *Christmas*



- ❄️ Delivers a rich, deep roasted flavour with a silky-smooth finish
- ❄️ Versatile - for use in classic roasts to dipping sauces
- ❄️ Easy to prepare
- ❄️ Vegan & No Allergens to Declare*
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*This product does not contain allergenic ingredients which require declaration under EU regulation 1169/2001

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Introducing a new festive favourite...

Truffle Camembert

A refined twist on a classic favourite, this creamy Camembert combines rich flavour with the earthy notes of black truffle. A standout addition to seasonal menus, cheeseboards and sharing platters.



Spice up your
Autumn/Winter
menus with
MONIN



**FREE AUTUMN
WINTER RECIPE
BOOKLET**



MONIN®

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IN CONVERSATION
WITH ALBERTO
ANDRETTA

Cubitt House has been a valued customer of both Woods and John Mower for many years, making them one of the many customers now benefiting from the combined strengths of both businesses following John Mower's recent acquisition by Woods. We caught up with Alberto Andretta, Head Chef at The Princess Royal, a gastropub and boutique hotel under the Cubitt House umbrella, to talk about seasonal cooking, sustainability and what inspires his menus throughout the Autumn & Winter months.

Article continues overleaf

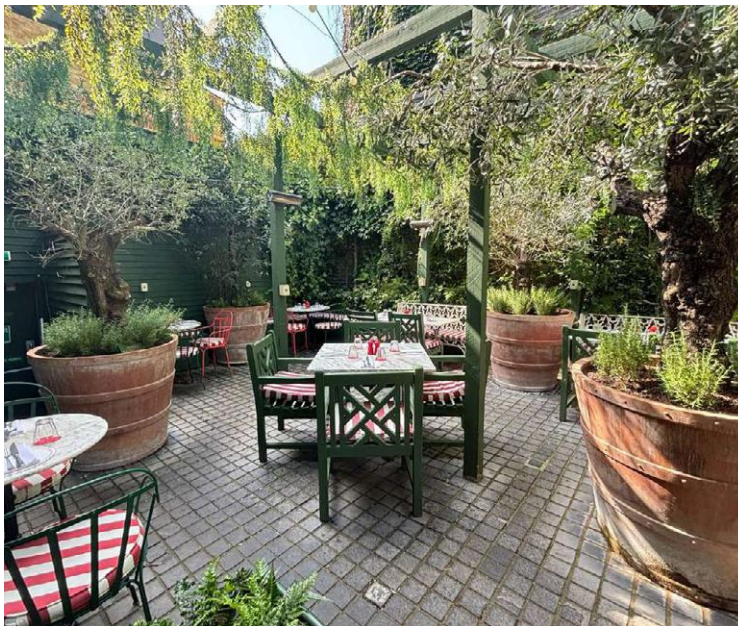
ABOUT ALBERTO

Born in Italy, Alberto Andretta moved to London at the age of 22 in search of a new challenge, choosing to pursue his passion for food rather than follow his father's career in accounting. Now 35, Alberto has built an impressive career working across fine dining and AA Rosette kitchens, learning from some of the industry's most respected chefs, including one of his mentors, Tom Aikens, who himself has been a Woods customer since 2013. Today, his cooking combines classical technique with Mediterranean influences, creating dishes that celebrate exceptional seasonal produce with his own distinctive style.



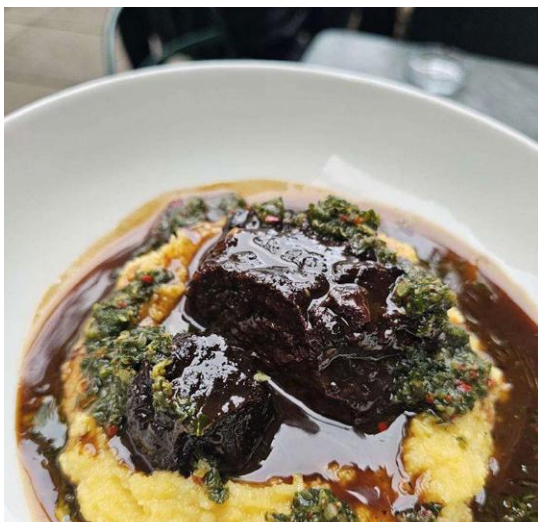
“The biggest benefit is having a single supplier partner with a wider range and stronger logistics. It makes our chefs’ lives easier sourcing the best seasonal products, maintaining efficiency across the business.”

- Alberto Andretta, Head Chef, The Princess Royal by Cubitt House



ABOUT THE PRINCESS ROYAL

One of the newest additions to the Cubitt House collection, The Princess Royal is a vibrant neighbourhood pub in the heart of Notting Hill. Alongside its lively bar, the venue offers four boutique bedrooms, two private dining rooms and a beautiful terrace, making it a destination for every occasion. Serving breakfast, lunch and dinner every day, The Princess Royal is committed to delivering the highest standards of British food and hospitality, with seasonal ingredients at the heart of every menu.



We caught up with Alberto to ask a few questions.

What autumn and winter ingredients, flavours, and dishes are inspiring The Princess Royal's menu this year?

Winter and autumn are the seasons of comforting food. Definitely butternut squash, beetroot, pears, parsnips, and wild mushrooms being the stars of the season. Creamy polenta and slow-cooked beef cheeks are favourites, while rich, creamy, and nutty flavours. Without forgetting a lovely game terrine with a spiced pear chutney.

As Head Chef, how do you balance creating comforting seasonal favourites with introducing new and innovative dishes that keep guests coming back?

As a Head Chef, I like to keep seasonal favourite dishes on the menu while adding a modern and personal twist. This can be through new presentations or techniques, always respecting the traditional flavours and the integrity of the ingredients.

As a chef, what do you look for in a supplier partnership, and how important is it to work with businesses like Woods, whose B Corp™ status reflects a commitment to responsible and sustainable practices?

B Corp™ certified suppliers give us and our guests the confidence that we are working with ethical sourcing and reduced waste. We rely on our partners to provide us with the best quality ingredients while also keeping the environment in mind.



Cubitt House has worked with both Woods and John Mower. How do you think John Mower joining the Woods family will help strengthen the service, range and support available to your kitchens?

The biggest benefit is having a single supplier partner with a wider range and stronger logistics. It makes our chefs lives easier sourcing the best seasonal products, maintaining efficiency across the business.

Looking to Autumn & Winter, what are you hoping guests will remember most about their experience at The Princess Royal?

Guests come to our pubs to have a memorable traditional British experience, and the fact that we work in an industry influenced by so many different cultures means they will have an exclusive experience. Hopefully, they will always come back for the memory of good traditional food with a personal twist added to the taste.

What do you value most about working with Woods, and how can we best support your kitchen teams as you head into the busy Christmas period?

What chefs value most is a supplier's ability to handle last-minute delivery requests, especially during chaotic peak seasons like Christmas. We truly view our suppliers as partners, and having that mutual support ensures we can all successfully meet our demands.



Pumpkin and Traditional Mantuan Sausage Crumble



4/6 people



50 minutes



High difficulty

Ingredients

200g traditional Mantuan sausage
800g pumpkin, cleaned
150g melting cheese of your choice
Extra virgin olive oil
Sage
Butter for the baking tray
Salt and pepper
For the crumble topping
80g flour
80g grated Grana Padano cheese
80g cold butter
Slivered almonds
Salt and pepper
Oval baking dish (approx. 30x20cm)

Directions

1. Clean the pumpkin and cut it first into chunks, and then into thin slices.
2. Meanwhile, heat a drizzle of oil with a few sage leaves in a nonstick skillet. Add the pumpkin and sauté for a few minutes, until it begins to soften. Add salt and pepper.
3. Remove the pumpkin from the pan and let it cool. Remove the sausage from its casing and crumble it in the same pan. Let it brown for around one minute without adding any seasoning.
4. Once done, discard the fat. In a separate bowl mix the flour with the grated Grana Padano cheese, salt, pepper and cubed butter using your fingers, forming large crumbs.
5. Grease an oven dish with butter and alternate layers of pumpkin, cheese, and sausage. Cover with the crumb mixture and bake at **180° for approximately 30 minutes**; ten minutes before it is ready, sprinkle with the slivered almonds.





SPREAD A LITTLE CHRISTMAS CHEER!

The Wilkin family have been farming at Tiptree, Essex, since 1757, and making quality preserves there since 1885. We have an extensive range of conserves, marmalades, honeys, sauces, condiments,

Christmas puddings, and alcoholic spirits. Our products are made in small batches to cherished recipes and are free from artificial colours and flavours. Spread a little Christmas cheer with Tiptree.

Tiptree

AS IT SHOULD BE



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THE NEW LUXURY OF WINTER DINING

FIRE, FAMILIARITY & FLAVOUR

The 2026 festive season arrives at a moment of quiet transformation in gastronomy. Across fine-dining kitchens, luxury hotels, and leading independent restaurants, the direction of travel is no longer defined by radical invention, but by refinement and restraint.

Chefs are moving toward a more grounded culinary philosophy: flavour with meaning, technique with purpose, and indulgence with balance.

For premium hospitality, this translates into a clear set of defining trends shaping menus this winter.





LUXURY NOSTALGIA & “RECONSTRUCTED COMFORT”

One of the clearest movements for this festive season is the resurgence of nostalgia.

This is not retro dining in its traditional sense. Instead, it is about reworking familiar dishes. Pies, trifles, roasts, custards, into lighter, more refined expressions with sharper flavour architecture.

For pastry and dessert development, Granny Gothard's ice cream continues to play a key role, with their classic Christmas flavours such as Brandy and Baileys incorporated into sumptuous desserts, bringing the nostalgic touch guests are looking for to Christmas menus.

FIRE, SMOKE & ELEMENTAL COOKING REIMAGINED

The premium restaurant scene is being shaped by a new wave of live-fire concepts, with leading chefs using charcoal, wood and open flames to create distinctive dining experiences.

Our customer, Coal Office Restaurant, is a leading example of this movement. Coal Office has helped set the standard for modern live-fire cooking in London, placing charcoal grilling and wood-fired techniques at the heart of its menu.

As a trend setters within the premium hospitality sector, this restaurant reflects a wider shift towards authentic cooking methods, craftsmanship and flavour-driven experiences.



INGREDIENT TRANSPARENCY AS THE NEW DEFINITION OF LUXURY

Luxury in 2026 is becoming increasingly defined by clarity of origin and honesty of production. Guests are more informed than ever, and expectations around sourcing and traceability continue to rise.

Across London's leading restaurants, this is clear. Kitchen Table places individual ingredients and trusted suppliers at the heart of its dining experience. The Ledbury continue to highlight seasonality, and the stories behind the produce they serve, while AngloThai showcases how local sourcing can connect different culinary traditions.

Article continues overleaf



THE FUTURE OF FESTIVE DINING IS ABOUT MEANING & CONNECTION

This autumn & winter will be defined by a return to what matters most: flavour, craftsmanship and experiences that feel genuine. From fire-led cooking to reimagined classics and a stronger focus on ingredient stories, premium hospitality is moving towards food that creates connection and lasting memories.

The most successful festive menus will be those that balance tradition with creativity, delivering comfort, quality and a sense of occasion for guests.

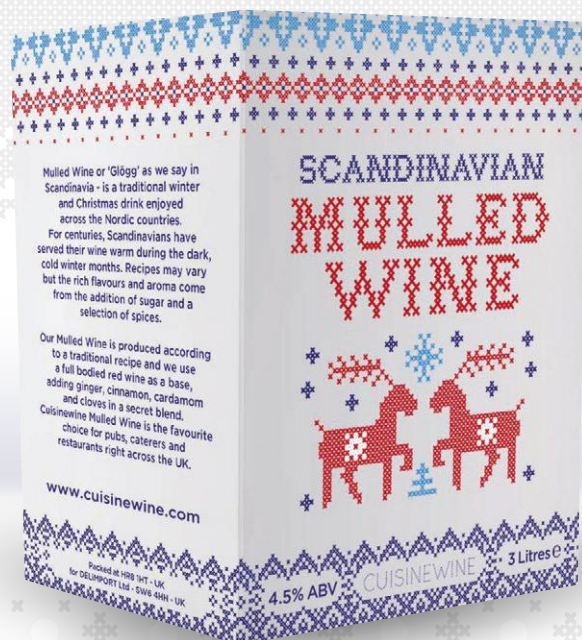
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Enjoy our
Mulled Wine



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pubs, caterers and restaurants right across the UK*

www.cuisinewine.com



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ITALY'S NO.1
PREMIUM
COFFEE BRAND*



SUPERIOR QUALITY:
100% Arabica, from the
best coffee beans



CONSISTENT QUALITY:
persistent crema up to 15'



ENERGY SAVING:
up to -70% consumption



COMPACT SETUP:
more room for service



EFFORTLESS OPERATION:
fast service



a cup of love

Opies

SINCE 1880

**ENHANCE YOUR
SHARING PLATTER
WITH EXTRA**
bite & flavour



6x390G



2x2.27KG



3x1.1KG



Challenging the Perception of Ice cream

Here at Granny Gothards we produce supreme quality ARTISAN ice cream and sorbet in the heart of Devon using only the very FINEST, fresh and local ingredients. With over 200 flavours in our range and a CHEF LED flavour development service, we guarantee you unforgettable LUXURY in every spoonful!

Our MILK is pasture to pot in 24hrs, lashings of double CREAM, and rich egg YOLK.

Only the very best ingredients.

WHAT MAKES US SPECIAL?

- PRIDE ourselves on sourcing only the finest and most local ingredients
- UPSCALING an artisan product
- 100% natural = 100% powerful flavours
- CHALLENGING perceptions of ice cream Making the 'ordinary' EXTRAORDINARY

www.grannygothards.co.uk



NEW! FLAVOURED BARISTA FROM THE UK'S #1 SELLING OAT DRINK BRAND*!

The neutral taste of oats makes it ideal if you want to add another flavour to the mix, in fact, we've discovered that oats can taste like whatever it wants. So, if oats decide it wants to taste like coconut, it can, and will. For anyone who loves the properties of oats, but also loves the booming coconut flavour in their Matcha, tropical drink, coffee, regular tea or cooking.

COCONUT FLAVOURED!



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SEASONAL ELEGANCE: A PLANT-BASED FINE DINING PORTFOLIO

This festive season, plant-based dining moves firmly into the world of high-end gastronomy. Our plant-based range is designed to help chefs create dishes that are bold and seasonal, without compromise on flavour, texture, or presentation.



KEY PLANT-BASED TRENDS THIS WINTER

Modern festive menus are being shaped by a new wave of plant-led innovation:

- **Vegetable-led centrepieces** – UK Hospitality describes plant-forward dining as a “structural shift in UK foodservice”, with venues creating flavour led dishes where vegetables take centre stage as the hero ingredient.
- **Deep umami profiles** – The MICHELIN Guide reports that chefs are increasingly embracing “bitterness and umami”, using ingredients such as miso, mushrooms, fermentation and smoke to create rich, layered flavours without heaviness.
- **Zero-waste creativity** – The MICHELIN Guide also highlights the growing use of “preserved and fermented flavours” and techniques centred on sourcing, seasonality and impact, inspiring chefs to transform trims and surplus ingredients into premium menu elements.



INSPIRED PLANT-BASED CHRISTMAS DISH IDEAS

Using our plant-based products, push beyond expectation with dishes such as:

Smoked Parsnip Carpaccio with Black Garlic & Hazelnut

A refined starter balancing earthiness, smoke, and umami depth.



Mushroom & Chestnut Wellington Sphere

A modern plated centrepiece with rich winter flavours and a striking finish. Incorporate finely diced mushroom stems, herb stalks or roasted vegetable trimmings into the duxelles or chestnut filling to maximise flavour while minimising waste.



Cauliflower Tartare

A bold plant-based reinterpretation of a classic steak tartare presentation.

Butternut Squash & Miso Tart with Seed Crumb

Sweet, savoury, and deeply seasonal with a refined umami edge.

Hydration for every generation.

In 100% recyclable packaging, we deliver formats for all hospitality occasions from our farm in Wales.



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**100%
RECYCLABLE
SACHETS**



Stokes®
Sauces For Food Lovers

A perfect solution for your business

Taste without compromise



Tartare sauce
jam-packed
with coarsley
chopped
gherkins and
capers



Generous portion
size

5% extra virgin olive oil & British eggs
in our Real Mayonnaise

200g of Mediterranean tomatoes
in every 100g of ketchup

Scan here to browse
our range



VAT'S THE PROBLEM

10% is fair for hospitality



vatstheproblem.co.uk

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STANDING UP FOR HOSPITALITY

Every saving helps, but we also recognise that many of the financial pressures facing hospitality are beyond operators' control.

That's why we are proud to support VAT's The Problem, an industry campaign spearheaded by Tom Kerridge that's calling for a reduction in VAT for the hospitality sector. With venues continuing to face higher employment costs and increasing overheads, a lower VAT rate could provide much-needed relief, helping restaurants invest in teams, remain competitive and continue delivering great dining experiences.

To find out more about the campaign, visit VAT's The Problem by scanning the below QR code, and see why so many hospitality businesses are supporting the call for change.

"We're aiming to get a million signatures supporting a VAT cut to 10% for hospitality."

- Tom Kerridge speaking to The Craft Guild of Chefs

"Hospitality businesses continue to show incredible resilience despite facing significant financial challenges. We're proud to stand alongside our customers by supporting the VAT's The Problem campaign and advocating for a stronger, more sustainable future for the industry."

- Darren Labbett, Managing Director at Woods



PRODUCTS MADE WITH HAND-KNEADED SOURDOUGH

Since **1932**, our family has celebrated the magic of Christmas and Easter through the art of leavened sweets. In Castelfranco Veneto, in the heart of Northeast Italy, we began crafting panettoni and pandori using time-honored traditional methods passed down through generations. For over ninety years, we have nurtured this passion, offering far more than just a dessert: **an experience that embodies the joy of the holidays, cherished childhood memories, and the pleasure of gathering together.** Tradition and innovation seamlessly merge to deliver the authentic Taste of the Holidays, with an unwavering commitment to quality and the pride of being the world's **first producer of Organic Panettone.**

PASTICCERIA
FRACCARO
1932

The Traditional Flavor of Christmas



SUPPORTING THE CRAFT OF HOSPITALITY

Our commitment to hospitality goes far beyond supplying exceptional ingredients. For over 40 years, we have worked alongside chefs, restaurateurs and hospitality teams who share our passion for quality, creativity and excellence.

We choose to partner with organisations, competitions and events that represent the very best of our industry. Those that celebrate culinary craft, champion emerging talent, encourage innovation and bring the hospitality community together. These partnerships reflect the values that guide us every day: positivity through meaningful relationships, innovation through supporting new ideas and talent, adaptability by embracing the evolving world of hospitality, and sustainability through creating a positive impact for the future.

Article continues overleaf

NATIONAL RESTAURANT AWARDS SUPPORTING THE VERY BEST

We were proud to support the National Restaurant Awards as sponsor of the One to Watch Award, celebrating the industry's most exciting emerging talent. By recognising individuals and businesses that are shaping the future of hospitality through innovation, creativity, and ambition.

A huge congratulations to Oudh 1722 (owned by renowned chef Aktar Islam), the winner of the One To Watch award.

NATIONAL RESTAURANT AWARDS



THAMESIDE SOCIAL

We were thrilled to sponsor Thameside Social, a highlight of Henley's summer that celebrates creativity, craftsmanship and the spirit of hospitality. This annual collaboration between award-winning Orwells Restaurant, led by chefs Ryan Simpson-Trotman and Liam Simpson-Trotman, and Pavilion Foods brings together exceptional food, relaxed dining and a vibrant atmosphere.

Building on our long-standing relationship with the Orwells team, we were proud to support the event by supplying premium ingredients. We also attended, alongside the team from Harrods, to celebrate the industry we love.

"Great hospitality is built on great relationships. It's fantastic to work with partners like Woods who support chefs, champion quality and invest in bringing the industry together."

Ryan Simpson-Trotman, Co-owner of Orwells Restaurant

STAFF CANTEEN

Bringing Chefs Together

In November, we'll once again provide ingredients, and attend, the networking event at The Crown, Maidenhead, hosted by renowned chef Simon Bonwick.

An Evening at Benares

Supporting the chef community remains equally important. As sponsors of five Staff Canteen Networking Events throughout the year, we continue to help create opportunities for chefs to connect, collaborate and share ideas. In October, we'll support and attend a lunch at Benares, Mayfair, where Sameer Taneja will showcase his acclaimed cuisine using a selection of premium ingredients, some of which will be supplied by Woods.



AA HOSPITALITY AWARDS CELEBRATING EXCELLENCE



This autumn, we are delighted to become a sponsor of the AA Hospitality Awards, one of the industry's most prestigious celebrations of culinary and hospitality excellence. Recognising those who continue to raise standards across the sector reflects values that have always been at the heart of Woods. As a business that has proudly supported the hospitality industry for many years, we are passionate about celebrating the talent, dedication and innovation that make it such a vibrant and inspiring sector.

We are especially proud to sponsor the AA Chefs' Chef of the Year Award, recognising chefs whose skill, leadership and influence continue to shape the future of the industry. It is a privilege to support an award that honours excellence as judged by peers, and we wish the very best to all of this year's nominees.



MASTER OF CULINARY ARTS GALA DINNER

Championing Culinary Craft



Championing future talent is another cornerstone of our industry partnerships. As sponsors of the Master of Culinary Arts through the Royal Academy of Culinary Arts, we'll attend the MCA Gala Dinner in October in support of one of Britain's most respected culinary competitions.

"It is a real pleasure working with the team at Woods Foodservice, their generosity and support of the Master of Culinary Arts and the Royal Academy is second to none."

Daniel Morris-Jeffrey, General Manager at The Royal Academy of Culinary Arts



BCF YOUNG CHEF OF THE YEAR

Supporting Tomorrow's Talent

We are also proud Silver Partners of the British Culinary Federation and look forward to attending the BCF Young Chef of the Year in November, celebrating the next generation of exceptional chefs.



A PARTNERSHIP BEYOND THE PLATE

Heart of De Cecco Together

As part of our partnership with De Cecco, we had the fantastic opportunity to travel abroad with Rhubarb Hospitality Group and experience the brand's heritage and values first hand. The trip gave everyone a valuable insight into De Cecco's commitment to quality, tradition, and innovation.

"I would love to thank Woods for the opportunity to visit Italy, and I had an amazing experience there with all of you. It was incredible and unforgettable!"

Lewis Brewster, Head Chef at Rhubarb Hospitality

LES VERGERS
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Frozen puree without added sugar* Corsican Clementine

The Corsican PGI Clementine fruit purée is distinguished by its **fresh** and **intense** aromatic profile, where **vibrant acidity** harmoniously complements the fruit's delicate **sweetness**.

Its flavour profile reveals fresh **vegetal** and **zesty** notes, enhanced by a subtle **bitterness** that creates a well-rounded and elegant finish.

Let's cultivate fruit excellence



*contains naturally occurring sugars

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MEDITERRANEAN FLAVOURS, LONDON SPIRIT

Jul's is a restaurant in Covent Garden that celebrates bold, produce-led cooking inspired by the Mediterranean. Working closely with trusted farmers and suppliers, the team champions exceptional seasonal ingredients, allowing quality and simplicity to take centre stage. With an ever-evolving menu, warm hospitality and a relaxed atmosphere, Jul's has quickly established itself as one of London's most exciting dining destinations, where thoughtful cooking, sustainability and flavour come together in every dish.

Article continues overleaf

“Wood’s produce stands out because they care. They understand quality, seasonality, and the demands of a busy kitchen.”

- Head Chef, Jul's London

Tamas Rakoczi is Head Chef at Jul's London, where he brings a refined, ingredient-led approach to contemporary Mediterranean cuisine. With experience leading kitchens across some of London's most respected restaurants, Tamas combines classical technique with a deep appreciation for seasonality, provenance and bold, balanced flavours. His cooking reflects Jul's philosophy of celebrating exceptional produce with simplicity and precision, creating dishes that are both elegant and full of character. We caught up with Tamas about his journey, and what's to come...



Can you introduce yourself and tell us who Tamas Rakoczi is, as a person and as a chef?

Hello everyone, my name is Tamas and I'm the Head Chef at Jul's London.

For me, the passion for cooking and hospitality is more than a profession, it's a legacy. I was inspired by my grandmother, who was also a chef.

After completing my formal education and graduating from culinary school in Hungary, I moved to the UK to train and learn from several Michelin-starred chefs. That experience helped me refine my skills and shape my culinary philosophy: a commitment to high-quality ingredients, seasonality and simplicity.

Outside the kitchen, I'm a big wine enthusiast and love collecting and exploring new vintages. I also love discovering new restaurants with my partner and our dog, Truffle.

What is new and exciting at Jul's London right now? What should people know about?

Jul's London is still in its early chapter, which makes it a really exciting time for us.

We recently launched our updated lunch and dinner menus and, together with the team at Bar 11, introduced a new bar snack menu. I genuinely think it's one of the strongest cocktail and snack pairings in London right now.

Can you give us a preview of your festive menus? What can guests look forward to this Autumn/Winter?

We'll be working with beautiful seasonal produce such as truffle, chestnuts, citrus and winter vegetables, creating plates that have a real sense of occasion without losing the integrity of the ingredients.

For us, it's about creating something that feels festive while remaining true to the philosophy of Jul's.

For anyone who has not yet visited Jul's London, what can they expect from the experience, from the moment they arrive to the moment they leave?

The moment you arrive at Jul's, it's genuinely breathtaking. There is an incredible attention to detail throughout, thanks to our designers and our Executive Chef and Co-Founder, Christos Fotos.

People often mention the staircase or the floor-to-ceiling wine wall, but for me it's also about the colours and textures, the design of the tables and chairs, and all the smaller details.

Every piece of ceramic has been shaped by hand in our ceramics studio in Greece, from the plates and vases right down to the cutlery holders.

But ultimately, what makes Jul's special for me is the team. We have an incredibly strong core.

In the kitchen, Chef Christos and the entire team have built a really strong foundation. Front of house, Renos and Ilhan create an experience that feels polished but still relaxed and welcoming.

Our Wine Director, Khleros, has created an amazing wine list for Jul's, while our Bar Directors, Vasilis Sgouromallis and Dimitris Karapanos, together with our Bar Manager Leonardo, have created something really special with Bar 11.

It is a genuine hidden gem. The cocktails are refined, elegant and gastronomic, and I can't describe how much work the team puts into developing them in their laboratory.

Whether you visit before or after dinner, I think having a cocktail at Bar 11 is an essential part of experiencing Jul's properly.

How important is provenance and knowing exactly where your ingredients come from when you are putting a menu together?

For me, knowing where our ingredients come from isn't just about quality, it's about integrity. We want to work with suppliers who share that same respect for produce.



How would you describe the quality of the products you receive from Woods, and which ones are you reaching for most in your kitchen?

Woods stands out because they care. They understand quality, seasonality and the demands of a busy kitchen.

Their consistency gives us confidence, and their attention to detail aligns with the way we work at Jul's. When a supplier operates with that level of commitment, it supports everything we do.

What are the next big steps for you and Jul's London? What are you most excited about in the year ahead?

The next chapter for Jul's London is about refinement and growth. We've built a strong foundation, and now it's about continuing to elevate the experience and making every detail feel even more considered.

I'm excited to keep developing the menu, exploring new ingredients and bringing even more of our identity into the London setting.

What do you enjoy most about working with Woods?

What I enjoy most about working with Woods is the flexibility, the quality of the ingredients and, importantly, the consistency. Whenever we order something, we know we can rely on the quality being there.

I also really value their support for the wider industry. They're regularly involved in chef events, networking opportunities and competitions, including initiatives with The Staff Canteen. It shows that they're not simply supplying kitchens, but actively supporting the chef community.

Bring your
Winter menus to life...

Squish



Serving venues with over
60 MICHELIN STARS

CHOCOLATERIE
MONBANA



“The great chocolate experience,,



Since 1934 and for three generations, **MONBANA** has pursued a **passion for chocolate** and **high-end creations**. We are experts in crafting **gourmet beverages** and **refined side treats** using only the **finest ingredients**. Our portfolio combines **timeless classics** and **contemporary trends**, offering elegant solutions for discerning customers and **every type of establishment, throughout the year**.

FABRICATION  FRANÇAISE

Non-contractual image. Suggested presentation.



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DARK CHOCOLATE CRÈME BRÛLÉE

This is a rich, chocolate-forward twist on a classic crème brûlée using our CHOC34 XOCO Tuma Yellow 70%, combining a silky custard base with intense dark chocolate and a crisp caramelised topping. The result is a dessert that balances creamy texture with deep cocoa notes and a satisfying brûlée finish.



RECIPE

Ingredients:

115g whole milk
 115g heavy cream (35% fat)
 50g CHOC34 Tuma Yellow 70%
 20g demerara sugar
 40g egg yolks
 + demerara sugar for caramelisation and Mayan Red cacao nibs for topping.

Method

1. Whisk the egg yolks with the sugar without creating foam.
2. Bring the milk and cream to a simmer and pour the mixture over the blanched yolks. Return everything to the saucepan and cook until it reaches 83°C.
3. Pour the crème anglaise over the Tuma Yellow 70% dark chocolate and blend with an immersion blender without incorporating air.
4. Pour the mixture into oven-safe or terracotta dishes and bake for 1 hour at 90°C.
5. Place at +4°C until ready to serve.
6. Sprinkle demerara sugar on top and caramelize with a blowtorch.

TIP

For an even creamier and richer crème brûlée, adjust the cream/milk ratio. For example, you can use up to 75% cream and 25% milk.



OTHER APPLICATIONS

CHOC34 XOCO Tuma Yellow 70% dark chocolate blended with white chocolate, vanilla, and hazelnut butter.

By Andrea Rocagel, Pastry Chef & Founder, Luna Creation

Pork belly with a CHOC34 XOCO Tuma Yellow 70% dark chocolate and 5 spices sauce paired with eggplant and shiitake mushrooms.

By Gabriele Rizzo Head Chef, Levi

CHOC32 XOCO Tuma Yellow 63% dark chocolate tart topped with Mayan red cacao nibs.

By Gregory Masse, Executive Pastry Chef, L'Assiette Champenoise





Made for the table.
Ready for service.

Elevate every setting with tableware that combines
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NATURALLY CRAFTED, ETHICALLY CONSIDERED

Foie gras remains one of gastronomy's most luxurious and divisive delicacies. Celebrated for its unrivalled richness, silky texture and depth of flavour, it has long held a place on the menus of the world's most accomplished kitchens. Yet alongside its prestige comes increasing consideration around production methods, animal welfare and the origins behind the ingredients we choose.





Our whole goose foie gras is produced by the Sousa family at La Patería de Sousa, a family estate located in the lush, rolling hills of Extremadura, Spain. With a farming tradition dating back to 1812, Eduardo Sousa and his family have developed a unique approach to foie gras production, centred around natural feeding cycles, seasonal rhythms and a close relationship with the surrounding landscape.

Rather than relying on force-feeding, the geese are raised in freedom across the dehesa ecosystem of Extremadura, a distinctive landscape of open pasture, wild vegetation and ancient oak trees. Their diet follows the natural abundance of the environment, with the birds feeding on seasonal resources such as grasses, plants, fruits and seeds, allowing the liver to develop gradually as part of their natural cycle.

This approach represents a return to traditional methods, where production is guided by nature rather than intensive intervention. The geese are allowed to move freely and follow instinctive behaviours, creating a slower, more considered process that reflects the character of the land and the seasons.



The Sousa family's philosophy is built around sustainability, craftsmanship and respect for the natural environment. By working in harmony with the birds' natural patterns, La Patería de Sousa produces a rare foie gras that is defined by provenance, patience and a commitment to traditional farming practices.

From a culinary perspective, the result is foie gras of exceptional quality. Smooth, delicately balanced and naturally rich, it offers chefs a distinctive ingredient with remarkable depth of flavour and texture. With no added ingredients beyond the whole goose liver itself, it allows the purity of the product and the influence of its origin to shine through.

Whether served simply, pan-seared and paired with seasonal fruit, or incorporated into refined tasting menus, this foie gras delivers the indulgence expected at the highest level of dining.



Filled pastries

A unique experience of pleasure with creative, generously sized Viennese pastries with original and well-loved fillings.

BREF33



Cocoa and Hazelnut Filled Croissant 90g

BREF35



Ultra Kanel Swirl 100g

BRED36



Chocolate Twist 90g

BREF37



Pistachio Filled Croissant 90g

BREF32



Almond Filled Croissant 95g



Mini selection

A moment of pure enjoyment thanks to these two selections. Indulgent and generous mini Viennese pastries, and a rich and buttery selection of the three classics.



Assortment of Mini Gourmandises 28-40g

- Mini Chocolate Twist 28g
- Mini Custard Extravagant 40g
- Mini Cinnamon Swirl 35g
- Mini Cranberry Twist 30g



Mix Mini Lunch Viennese Pastry 30-35g

- Lunch Croissant 30g
- Pain au Chocolat 32g
- Pain aux raisins 35g

SHARE

THE BAKERY CULTURES
OF THE WORLD



ENERGY SMART SOLUTIONS

LOW-ENERGY COOKING INGREDIENTS

The hospitality industry continues to face significant financial pressures, with rising energy prices compounded by high VAT, increased taxation, higher employer National Insurance contributions and growing labour costs. For many restaurants, every operational decision now has a direct impact on profitability. While these challenges are unlikely to disappear overnight, reducing energy consumption in the kitchen is one practical way businesses can lower operating costs without compromising on food quality or customer experience.

By designing menus around ingredients that require less cooking time or need minimal preparation, restaurants can reduce electricity use, improve kitchen efficiency and build a more resilient business for the future.

Here are some of our tips of energy-saving ingredients - of course, all available from Woods.

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WINTER VEGETABLES WITH FAST COOKING TIMES

These reduce stove and oven usage while still delivering depth and texture:

- Celeriac – quick to cook for purées and soups
- Carrot – fast roasting or glazing
- Leek – softens quickly for soups and sauces
- Cabbage – wilts rapidly, ideal for one-pot dishes
- Parsnip – quick-cooking, high flavour base

PRE-COOKED & EFFICIENCY BOOSTERS

These shift energy use away from the kitchen:

- Canned Beans – ready to heat and serve
- Canned Chickpeas – eliminates soaking/boiling
- Vegetable stock, such as our Vegetable Stock product from TRUEfoods – batch-prepared base for multiple dishes

LOW-ENERGY PROTEINS

These replace long braises and reduce cooking time significantly

- Lentil – fast-cooking, no soaking needed
- Chickpea – often used pre-cooked in kitchens
- Egg – very short cooking time, high versatility
- Tofu – minimal heating required

FAST FLAVOUR INGREDIENTS (REDUCE SIMMER TIME)

These replace long cooking for flavour development:

- Mushroom – quick umami when sautéed
- Miso paste – instant depth in sauces and soups
- Garlic – rapid flavour base
- Lemon – balances dishes without reduction



WOODS FEATURE

EFFICIENT WINTER CARBOHYDRATES

Low-energy staples for service and prep:

- Couscous – hydrates in minutes
- Pasta – quick boiling
- Rice – efficient when batch-cooked
- Bread – zero cooking at service stage

CONCLUSION

Energy-efficient winter cooking in restaurants comes down to choosing ingredients that:

- cook quickly
- require minimal heat stages
- or arrive partially pre-prepared

This approach reduces electricity costs, improves kitchen efficiency, and supports more sustainable winter menu design without sacrificing fine-dining quality.

DE CECCO

— Mugnai dal 1831 —



EXCELLENCE IS IN THE METHOD

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with superior quality pasta.*

*The reason?
Our Method.*



— — — — —

*The best durum wheat
Coarse grain semolina
Cold mountain water
Coarse bronze drawing
Slow drying at low temperature*

— — — — —

Find out more at
www.dececco.com





THE ART OF MATURATION

Kettnyle Irish Foods has built a reputation for producing exceptional dry-aged beef from the Island of Ireland, combining traditional craftsmanship with an innovative approach to flavour and maturation. Best known for its pioneering Salt Moss Dry Aging process, the business continues to develop premium products inspired by the island's natural landscape, including its distinctive Bone Marrow Melt, created to help chefs add exceptional depth of flavour to their dishes.

We caught up with Curtis, Sales & Logistics Administrator at Kettnyle Irish Foods, to learn more about the story behind the business, its commitment to sustainability, and what makes Bone Marrow Melt such a versatile addition to the professional kitchen.

Article continues overleaf



Can you tell us the story behind Kettle Irish Foods?

The idea behind Kettle Irish Foods has always been simple: to showcase the very best produce from the Island of Ireland while supporting local farmers and helping to build a sustainable future for generations to come.

Since launching the business in 2004, we've stayed true to that vision, combining traditional craftsmanship with continuous innovation. That commitment has helped us become recognised around the world for our dry-aged beef and premium food concepts inspired by the Island of Ireland's natural landscape.

We're particularly proud of a few milestones along the journey. In 2009, we became the first company to launch breed-specific dry-aged Aberdeen Angus beef, and in 2015, after years of research and development, we introduced our pioneering Salt Moss Dry Aging process, creating a truly distinctive eating experience inspired by the Atlantic coastline surrounding the Island of Ireland.



How does sustainability shape the way Kettle operates?

The natural landscape of the Island of Ireland plays an equally vital role. Shaped by the Atlantic Ocean and the warming influence of the Gulf Stream, the Island of Ireland enjoys a mild climate, abundant rainfall and rich green pastures that allow cattle to graze naturally for much of the year. This deep connection between land and sea inspires everything we do and is most clearly expressed in our pioneering Salt Moss Dry Aging process, which combines Atlantic Virgin Sea Salt with locally harvested Irish Carrageen Moss to bring the character of the Island of Ireland's coastline into every stage of maturation.



What Makes Kettle Different?

Decades of expertise in dry aging have enabled Kettle to develop award-winning techniques that consistently deliver exceptional tenderness, flavour and eating quality.

In 2024, Kettle received the World Steak Challenge Innovation Award for its pioneering Salt Moss Dry Aging process.

Our commitment to whole-carass utilisation also drives innovation. By transforming overlooked ingredients into premium products, we reduce waste while creating exciting new eating experiences.

This philosophy inspired the development of Bone Marrow Melt and Butcher's Gold, turning whole-carass utilisation into practical, premium ingredients for chefs and home cooks.

Bone Marrow Melt is the clearest expression of this approach: a product rooted in traditional butchery, refined through innovation, and designed to make full-flavour cooking simple and consistent.

What makes Bone Marrow Melt such a versatile ingredient for chefs?

One of the biggest strengths of Bone Marrow Melt is its versatility. Whether it's used to finish a steak, enrich a burger, enhance roasted vegetables or add extra depth to slow-cooked dishes, it brings moisture, richness and an intense umami flavour with very little effort.

We developed Bone Marrow Melt using premium beef marrow from the Island of Ireland to give chefs an easy way to introduce that depth of flavour into a wide range of dishes. Bone marrow has been prized for centuries as one of nature's richest sources of flavour, and this product makes it simple to bring those qualities into a professional kitchen, earning a 1-Star Great Taste Award for its exceptional flavour and quality.

It can be used as a finishing ingredient, a cooking fat or a flavour enhancer, making it an easy way to add richness, moisture and savoury depth wherever it's needed.

We're delighted to be introducing Kettle Irish Foods to the Woods range with the launch of their Bone Marrow Butter. We look forward to working closely together and sharing more of Kettle's exceptional products and expertise with our customers in the future.

STEALTH FRIES

PERFORMANCE YOU CAN RELY ON



6x6
Julienne
Shoestring



9/9
3/8^{ths}



Ziggy Fries



11/11
7/16^{ths}



13/13
19/16^{ths}



9x18
Steakhouse



16x18
Connoisseur Chunky



19x19
Chunky Chip



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INVISIBLE
COATED FRY**

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HOLD TIME***

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lasting crispiness

**RUSH HOUR
READY**

Cooks perfectly,
with minimal
oil residue

CODE	PRODUCT NAME	PACK SIZE	PREPARATION FRYER
CHIP03	Stealth Fries coated 6x6	4 x 2,25 kg	2:45 min 175°C
CHIP04	Stealth Fries coated 6x6 - Skin-on	4 x 2,25 kg	2:45 min 175°C
CHIP05	Stealth Fries coated 9x9	4 x 2,25 kg	3:15 min 175°C
CHIP07	Stealth Fries coated 9x9 - Skin-on	4 x 2,25 kg	3:15 min 175°C
CHIP01	Stealth Fries coated 11x11 - Skin-on	4 x 2,25 kg	3:30 min 175°C
LWC02	Triple Cooked Chunky Chip 19x19 - Skin-on	6 x 2,5 kg	4:15 min 175°C



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POSSIBILITIES IN POTATOES

SPENCE

Reliable quality. Built for chefs.

A carefully curated range of versatile pantry staples that helps professional kitchens work smarter without compromising on what matters.



“Spence gives chefs greater flexibility and control, providing an own-label alternative to branded staples while maintaining quality where it matters. It’s about helping customers manage changing demands without diluting the standards they expect.” - Darren Labbett, Managing Director Woods Foodservice



Reliable quality, built for chefs.

In today's hospitality landscape rising costs continue to put pressure on professional kitchens, making it more important than ever to find products that deliver consistency, reliability and value.

That's where Spence comes in.

Developed exclusively by Woods Foodservice, Spence is our own-label range of dependable kitchen essentials. Created for busy professional kitchens, it offers chefs a reliable alternative to branded staples, helping manage costs without compromising on the performance needed to deliver every service.

Designed around everyday essentials

Spence focuses on the products chefs use every day. From pantry staples to cooking essentials, every line has been selected to provide consistent quality, dependable performance and excellent value.

Whether you're looking to reduce food costs, improve margins or simply have more choice in your kitchen, Spence gives you the flexibility to choose what works best for your business.

The Range

The Spence range continues to expand, with new products being introduced across everyday kitchen essentials, including:

- Nuts and seeds
- Herbs and spices
- Oils and vinegars
- Breadcrumbs and coatings
- Condiments
- Mayonnaise
- And many more everyday essentials

Every addition is carefully selected to deliver the reliability and consistency professional kitchens depend on.

A choice that works for you

Alongside the brands you already know and trust, Spence offers a dependable own-label alternative for everyday ingredients—giving you greater flexibility to balance quality, performance and cost in a way that suits your kitchen.



View Range

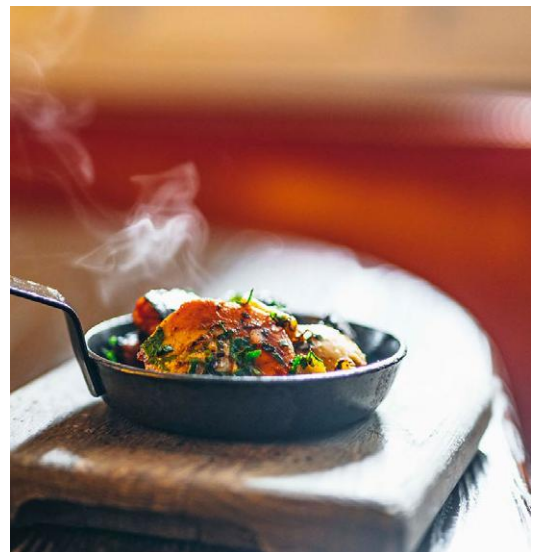
Reliable quality. Built for chefs.

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SUPPORTING CHEFS TO SUCCEED

Running a successful kitchen requires more than great food. From managing costs and developing menus to leading teams and improving profitability, today's chefs face challenges on every front.. Against a backdrop of rising energy costs, ongoing staffing pressures and a high VAT rate, having the right support has never been more important and we believe an additional resource can be of invaluable help.

That's where our in-house consultancy chef, Richard O'Connell, can help.





With more than 30 years' experience in the hospitality industry, Richard has built an outstanding career spanning fine dining, hotels, gastropubs and restaurant groups. Having trained in Ireland before moving to London, he has held senior leadership roles at renowned establishments including The Landmark Hotel, Indigo at One Aldwych, The Famous Groucho Club, Chiswell Street Dining Rooms, The Jugged Hare and Tom's Kitchen. Today, he combines culinary expertise with commercial insight to help hospitality businesses improve performance, profitability and long-term success.

As Richard puts it:

"The fundamental mistake to avoid when helping a chef in the kitchen is trying to make the process all about the changes you want. If a chef doesn't feel that they are part of the positive change, they will never fully commit to maintaining it.

Success comes from building trust from the outset and creating a sense of ownership. When chefs feel involved in the decision-making process and understand the reasons behind the changes, they are far more likely to embrace them, drive them forward, and sustain them long-term. Without that trust and collaboration from day one, lasting change is unlikely to succeed."

Richard works directly with chefs and operators to improve kitchen efficiency, strengthen margins, simplify cost management and develop menus that deliver both



creativity and consistency. He also provides mentoring, recipe development, supplier guidance and support for menu tastings, restaurant openings and team training.

Having spent his career building relationships with exceptional producers and suppliers, Richard understands that great kitchens are built on great partnerships. Whether you're launching a new concept, refining your menu or looking to improve profitability, Richard's consultancy service is designed to help your business thrive.

"Richard's cooking ability is of a very high standard, he has a great mix of varied cooking skills and abilities, which made him an all-round great chef, Richard was very hands on, kept a very lean and tight food budget. He was great at cost control across all areas of the kitchen. The staff really looked up to Richard and admired his hard work ethic and great attitude toward all the staff." - Tom Aikens

To find out more, speak to your Account Manager today.



The art of enhancing

Premium French Mustards & Vinegars



Beaufor crafts authentic French mustards and vinegars designed to elevate every culinary creation. Combining tradition and quality ingredients, our products bring depth, balance and character to every dish.



*Scan to see
the full range*



«Mimosa quail's eggs» with truffle mustard

INGREDIENTS

- 12 quail's eggs
- 1 tablespoon of Beaufor truffle mustard
- 1 hen egg yolk
- 10cl of sunflower oil
- 1/2 teaspoon of white wine vinegar
- 1/2 teaspoon of salt
- Freshly ground pepper

Hard-cooked quail eggs

Place the eggs in a saucepan. Cover them with water. Cook in boiling water for about 2-3 minutes. Turn off the heat. Cool the eggs completely. Crack the shell and roll them by gently pressing them for easy shell peeling. Rinse the eggs.

How to make your own egg mayonnaise

In a bowl, whisk the egg yolk with truffle mustard, salt and pepper. Stir continuously and slowly add the oil, a little at a time until fully combined. When mayonnaise has a good texture, add vinegar and whisk until emulsified.

Assembly time

Remove the cooked egg yolks from the quail eggs. Mash them using the back of a fork and add to the mayonnaise. Incorporate finely chopped fresh herbs. Place the filling in a piping bag. Pipe or spoon the filling into the cavities of the quail egg whites. Serve lightly chilled.



Pretzels with mustard sauce

INGREDIENTS

- 900 g wheat flour type 45 (plus a little extra for shaping)
- 225 g milk
- 230 g water
- 20 g fresh baker's yeast
- 15 g honey
- 30 g butter at room temperature
- 10 g + 1 tablespoon salt
- 2 tablespoons sugar
- 2 tablespoons baking soda
- 1 egg
- Coarse salt

For the yogurt mustard sauce

- 1 yogurt
- 2 tablespoons Beaufor Reims mustard
- 1 garlic clove
- Olive oil
- A few flat-leaf parsley leaves
- Salt/pepper

Prepare the pretzel dough: In a mixer bowl, pour half the flour, crumbled yeast, and honey. Add the milk and water, start kneading. Gradually add the rest of the flour, then add the salt and butter. Knead for 7 minutes.

Place the dough in a (non-metallic) dish, cover and leave to rest for 2 hours in a warm place (or overnight in the refrigerator) until it doubles in size).

Punch down the dough and divide it into 15 equal pieces. Roll each piece into a rope about 30-40 cm long and shape into pretzels. Cover with a cloth and let rest.

Preheat your oven to 200°C (400°F). Bring 2 liters of water to a boil with 1 tbsp salt, 2 tbsp sugar, and the baking soda. Dip the pretzels in the water for 30 seconds, then drain and place on a baking sheet lined with parchment paper.

Brush with beaten egg, sprinkle with coarse salt, and bake for 12-15 minutes until golden brown. Cool on a wire rack.

Mustard sauce: Mix 1 grated garlic clove, 1 yogurt, 2 tbsp Reims mustard, a drizzle of olive oil, salt, pepper, and 1 tbsp chopped flat-leaf parsley. Best enjoyed the same day.



Grilled Cheese with caramelized onions and honey mustard

INGREDIENTS

- | | |
|---------------------------|--|
| Caramelized onions | Grilled cheese |
| • 2 yellow onions | • 4 slices of bread |
| • 1 tablespoon olive oil | • 20 grams salted butter |
| • 1 knob of butter | • 2 tablespoons Beaufor honey mustard |
| • 1 teaspoon honey | • 4 slices of Comté or Gouda cheese |
| | • 2 small handfuls of arugula (rocket) |
| | • A drizzle of olive oil |
| | • Fresh thyme |

Slice the onion thinly.

Heat a skillet over high heat with olive oil.

Add the sliced onion, honey, and sauté for about ten minutes until the onions are soft and caramelized. Add a little water if necessary.

Assemble the Grilled Cheese:

Butter the inner sides of each bread slice.

On two of the slices, on the buttered side, layer the Comté or Gouda cheese, honey mustard, then the caramelized onions and arugula. Season with pepper and close with the remaining two bread slices (buttered side facing inward).

Heat a skillet with a tablespoon of oil. Place your grilled cheese sandwiches in the skillet and grill over medium-high heat for 2-3 minutes on each side, or until they reach the desired color.

Sprinkle some fresh thyme on top and enjoy!



Orzotto with gorgonzola, pears and walnut oil

INGREDIENTS

- 450g orzo
- 100g gorgonzola
- 2 pears
- 15g butter
- 20g whole walnuts
- 1 onion
- 80cl vegetable broth
- 10cl white wine
- Salt, pepper
- 3 tbsp walnut oil

Peel and dice the pears. Sauté them in a pan with the melted butter.

Cook for a few minutes until nicely golden. Set aside.

Finely chop the onion. In a sauté pan, sweat it in a little walnut oil for a few minutes. Add the orzo and stir for 2 minutes over high heat.

Pour in the white wine, then gradually add the broth as it is absorbed. After 8 minutes, when the orzo is cooked, add the gorgonzola. Mix well.

Let rest for 2 minutes.

Add the chopped walnuts and the roasted pear cubes. Mix gently.

Plate each serving with a drizzle of walnut oil.

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A MOMENT TO REFLECT

LOOKING FORWARD, BUILT ON STRONG FOUNDATIONS

Much has changed since 1982, what matters most has stayed the same. Woods Foodservice has grown from a small family business, to one of the UK's leading independent foodservice wholesalers.





We've rebranded, moved warehouse 5 times, expanded our range, invested in technology, and welcomed hundreds of customers through our doors. Despite the growth, three things have remained unchanged, we're still independently owned, still family-run and still focused on building long lasting relationships.

For Woods, independence isn't simply about ownership.

It's about having the freedom to make decisions that are right for our customers, colleagues, and our business for years to come, not just the next quarter.

RELATIONSHIPS FIRST, ALWAYS.

Hospitality has never been an easy industry.

It demands resilience, adaptability, and an unwavering commitment to quality—qualities we admire in our customers every single day.

That's why we've always believed the best partnerships are built on trust, honesty, and consistency.

Some of our customers have worked with us for decades. Many members of our team have built their careers at Woods. Those long-standing relationships aren't something we take for granted—they're something we work hard to earn every day.



NEVER STANDING STILL

We're incredibly proud of our heritage, but we're even more excited about what's next.

Over the coming months we'll complete our new 11,000 sq ft freezer facility, creating additional capacity and expanding our frozen range. We're also investing in a dedicated development kitchen, strengthening our AI capabilities, and continuing our sustainability journey following our B Corp certification.

These aren't investments made for growth alone.

THE NEXT CHAPTER

Next year marks an important chapter as Woods Foodservice celebrates its 45th anniversary.

Rather than looking back with nostalgia, we'll be using the occasion to celebrate the people who have shaped our business—our customers, colleagues, and supplier partners. Because every milestone we've reached has been achieved together.

And while we're proud of everything that's brought us here, we're even more excited about everything that's still to come.

THE ART OF FESTIVE ENTERTAINING

REFINED CANAPÉS OF SEVERN & WYE HOT-SMOKED SALMON ESSENCE

This elegant canapé brings a refined balance of texture and clarity of flavour to any seasonal menu. Hand-cut, flat-baked Pâte Brisée tiles provide a crisp, delicate foundation, while a velvety, sieved salmon espuma creates a light mouthfeel. Balanced by precise, vibrant citrus gels and fresh micro-greens, each component is crafted to deliver.



RECIPE

Ingredients

FLUM02 Marriage's Very Strong White Flour	
Pâte Brisée Tile Base	250 g
BUTU10 Lescure Unsalted Butter (82% Butterfat)	
Pâte Brisée Tile Base	125 g, cold
EGGM01 Melior Free Range Eggs	
Brisée Bind & Cured Yolks	3 Yolks
SEAS01 Fine Sea Salt	
Brisée Seasoning & Yolk Cure	
10 g (Brisée) / 100 g (Cure)	
GELC01 Granulated Sugar	
Yolk Cure	100 g
FISS33 Severn & Wye Hot-Smoked Salmon	
Mousse Base (Espuma)	250 g
CHSV08 Cream Cheese	
Espuma Body	100 g
CRMD20 Double Cream	
Espuma Aeration	150 ml
(whipped)	
GELA02 Gelatin Leaves (Gold Grade)	
Espuma Stabilization	1.5 Leaves
340 Fresh Lemons	
Zest & Clarified Juice	2 pcs
1910 Fresh Dill	
Espuma, Herb Oil & Garnish	20 g
AGAR01 Agar-Agar (Powder)	
Yuzu-Lemon Fluid Gel	3 g
LEMONYUZ Yuzu Juice (concentrate/puree)	
Fluid Gel Acidity	50 ml
V117 Watercress Micro-Salad	
Brassica Velouté & Garnish	1 Punnet
PEPB60 Maldon Sea Salt Flakes	
Finishing Salt	To taste

CHEF'S NOTE

Sieving the fish ensures an impeccably smooth finish, allowing the rich, smoky notes of the Severn & Wye salmon to carry beautifully through the light espuma. The high butterfat content of Lescure butter creates a crisp, delicate base that pairs cleanly with the sharp contrast of the yuzu and lemon fluid gel.

The Base Preparations

1. Cured Egg Yolks (Garnish): Begin 48 hours in advance. Combine equal parts sea salt (100g) and sugar. Place 2 Melior egg yolks in the mixture, ensuring they are completely covered. Cure in the refrigerator for 36–48 hours until firm and translucent. Rinse gently and air-dry (or dehydrate at 40°C) until hard. Grate finely for assembly.
2. The Pâte Brisée Tiles: Sift Marriage's flour and 10g sea salt. Rub the cold, cubed Lescure butter into the flour until it resembles fine breadcrumbs. Add one Melior egg yolk and 2–3 tbsp of ice water; mix gently until a cohesive dough forms. Shape into a disc, wrap, and chill for 1 hour. Roll to a uniform 2mm thickness. Cut into 3cm geometric hexagons. Bake flat between baking mats at 170°C for 12–14 minutes until golden and crisp. Reserve on a wire rack.
3. Watercress Velouté: Blanch the micro-watercress for 10 seconds in boiling salted water, then shock immediately in an ice bath. Squeeze out all excess moisture and blend on high speed with 25g cream cheese and a touch of milk until bright green and perfectly smooth. Pass through a fine sieve.

The Salmon Espuma

1. Salmon Base: Pass 200g of the Severn & Wye Hot-Smoked Salmon through a fine drum sieve to ensure a perfectly smooth base.
2. Emulsion: Bloom the gelatin leaves in cold water. In a small saucepan, gently warm 50ml of double cream and dissolve the bloomed gelatin into it. Whisk the cream cheese and sieved salmon together with the zest of one lemon. Gently stream the warm cream mixture into the salmon base, whisking continuously until smooth and glossy. Fold through 5g of finely chopped dill.
3. Aeration: Whip the remaining 100ml of double cream to soft peaks. Fold the whipped cream into the salmon emulsion in three additions. Adjust the seasoning with a touch of lemon juice and sea salt. Transfer to a pastry bag fitted with a micro-star nozzle and chill for 2 hours to set.

The Citrus Fluid Gel

1. Lemon-Yuzu Fluid Gel: Combine 100ml water, 50ml lemon juice, 50ml Yuzu juice, and the agar-agar in a saucepan. Bring to a boil, whisking constantly for 2 minutes. Pour into a shallow tray and allow to set firm in the refrigerator. Once completely set, transfer the gel to a blender and process until it becomes smooth, glossy, and fluid. Transfer to a micro-piping bottle.

Assembly & Presentation

1. Arrange the cooled pâte brisée hexagons neatly on the serving surface.
2. Pipe a single, crisp rosette of the salmon espuma onto the centre of each tile.
3. Place three precise micro-dots of the Lemon-Yuzu Fluid Gel around the base of the espuma.
4. Carefully place a single flake of the remaining 50g Severn & Wye Hot-Smoked Salmon on top of each rosette.
5. Garnish delicately with picked micro-dill fronds and a single leaf of micro-watercress.
6. Shave the cured egg yolk over the canapés from a height for a delicate finish, and complete with a few flakes of Maldon sea salt.

Autumn/Winter 2026

PRODUCT LIST

Utilise the QR code to explore the exceptional ingredients and products available this festive period and beyond.



BECOME A CUSTOMER

Join Woods Foodservice today to experience the finest produce and service excellence.



Scan the QR code for more information or contact newenquiries@woodsfoodservice.co.uk



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Check the status of your order in real time.



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Access to over 10,000 premium-quality products.



NEXT DAY DELIVERY

Order before midnight for next day delivery.



CHRISTMAS DELIVERY SCHEDULE

Tuesday 22nd Dec: Open
Wednesday 23rd Dec: Open
Thursday 24th Dec: Open
Friday 25th Dec: Closed
Saturday 26th Dec: Closed
Sunday 27th Dec: Closed

Monday 28th Dec: Closed
Tuesday 29th Dec: Open
Wednesday 30th Dec: Open
Thursday 31st Dec: Open
Friday 1st Jan: Closed
Saturday 2nd Jan: Open

Please note: fresh and prepped produce availability may be limited due to market closures over the Christmas and New Year bank holidays. Please order in advance where possible. Thank you in advance.

Thank you

As another brochure draws to a close, we'd like to take a moment to say something that often doesn't get said enough. Thank you. Every order you place, every conversation you have with our team, and every service you prepare using our ingredients is something we're incredibly proud to be a part of. Whether you've worked with Woods for decades or have only recently joined us, your support means everything to us.

Hospitality is built on relationships. Behind every successful kitchen is a network of people working together towards the same goal, and we're honoured that Woods continues to be trusted as part of that team. From our Procurement team sourcing exceptional ingredients, to our warehouse colleagues, drivers, Customer Service teams and Business Relationship Managers, everyone at Woods shares the same commitment: helping your business succeed.

We know the hospitality industry never stands still. It continues to adapt and overcome challenges with incredible resilience. It's a privilege to work alongside such talented chefs, restaurateurs, hotels, caterers and procurement professionals who inspire us every day with their creativity and passion.

As we look ahead to the months and years to come, we're excited about what's next. We'll continue investing in our people, our service, our product range and our sustainability journey, ensuring we remain the partner you can rely on, whatever the season brings.

From everyone at Woods, thank you for choosing us, for trusting us, and for allowing us to play a small part in what you do every day. We look forward to continuing our journey together and supporting your success for many years to come.

Sincere thanks,
The Woods Team





KEEP UP TO DATE WITH WOODS

WHAT TO EXPECT

- Hear from our customers
- Get to know our suppliers
- Key product and business updates
- Get to know our team

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OUR LINKS



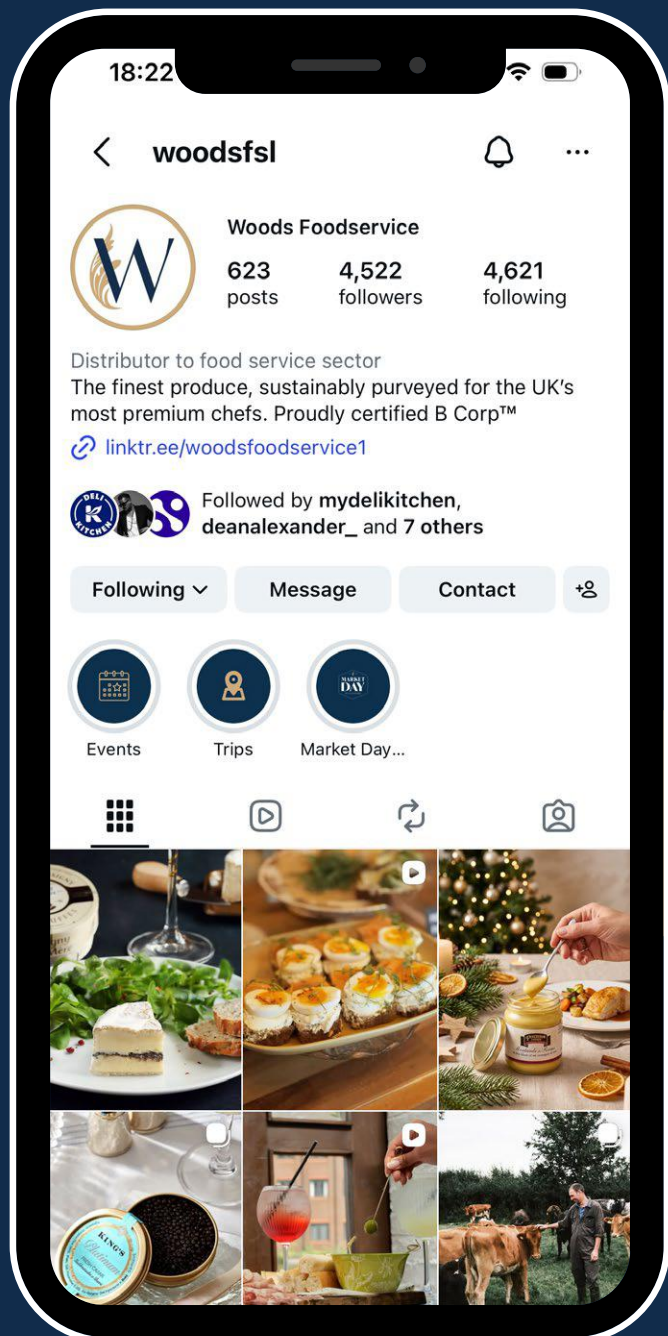
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